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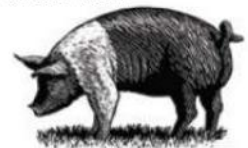
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Top: Shannon Mendes

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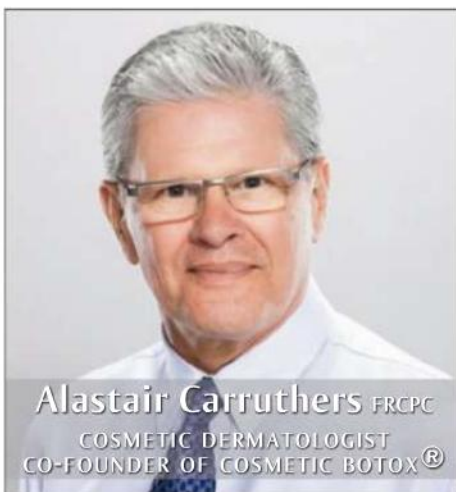
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THE RESTAURANT BUSINESS is always one of ups and downs, but the recession and the Olympics combined to make the past year a stomach-churner. Casualties were many, staff turnover was brisk, rebrandings were common. Through it all, our 19 Restaurant Awards judges dined out, sized up, and took notes. Their efforts become visible with this issue, but the process actually began last summer, when they convened for a preliminary luncheon. Ground rules were reiterated, a few category descriptions were refined, and judging for our 21st Annual Restaurant Awards officially got under way.

Here's how it worked. For purposes of the awards, the year runs from December 1 to the following November 30. In major categories (Restaurant of the Year, say) each of the judges voted; in specialized categories (Best Korean, for instance) four or five of the most qualified judges did the legwork. A preliminary ranking of all eligible restaurants in a given category yielded a shortlist of 10. We then asked our judges to rank the finalists. Independently, they submitted their ratings to our accountant. Jill McKenzie, a partner at PricewaterhouseCoopers in Calgary, tabulated the scores to determine the top three vote-getters in each category. These became our Gold, Silver, and Bronze winners. It's the most transparent, fair, and reliable process I'm aware of, avoiding both the "people's choice" pitfall (Best French Fries: McDonald's) and the risk of a judge allowing personal ties to taint objectivity.

We take the judging process seriously because we know that restaurants take the awards seriously. Winners see a spike in bookings, and many rooms that don't make the grade resolve to do better next year. And we know that our readers pay close attention all year long, because each month the majority of visits to Vanmag.com involve a search in our Eating + Drinking category.

We're lucky to live in a city blessed with a splendid range of dining options, and the Restaurant Awards are meant, above all, to celebrate our good fortune. For this year's winners, turn to page 65.

Gary Stephen Ross

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Brian Payton

is the author of the acclaimed nonfiction books *Shadow of the Bear* and, more recently, *The Ice Passage*. His journalism has appeared in the *New York Times*, the *Los Angeles Times*, and *The Globe and Mail*. In this issue, he writes about biogeographer Lori Daniels ("Last Stand," page 46).



Elizabeth Traynor

recently tackled her toughest illustration challenge to date: how to make a slug look "noble"? Her work won a silver medal from the Society of Illustrators, so she felt up to the task of portraying the best of Vancouver's chefs—and of making a halibut look both lifelike and palatable



Patrick Tambogon

has contributed to the look of the last three issues of *Vanmag*. A graduate of the digital-design program at Vancouver Film School, he's helped bring our Calendar section to life and this month created our downloadable Restaurant Awards checklist. Check out his work at Tambogon.com

COMING UP

Next month, check out **Best Buys**, ShopGirl's guide to summer shopping. Also in the issue: Frances Bula explains the rise of pedestrian deaths, Bruce Grierson profiles police chief Jim Chu, and we help you find the city's best takeout

Ross: John Sinal

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Panorama CALENDAR

Music

SHARON JONES

She's been singing all her life but wasn't discovered until middle age. Now 53, Sharon Jones leads the revival of America's 1960s soul movement—appearing on David Letterman, Jimmy Fallon, and in Starbucks across the land. Backed by an eight-man band, the Dap-Kings, she's released four powerhouse albums since 2002; the latest, *I Learned the Hard Way*, was recorded on an 8-track tape machine. She's the real thing (See page 16)



June 20

Music

Pop & Folk

Born Ruffians The Toronto indie group's sophomore effort, *Say It*, is a rock-driven study in how difficult simple speech can be. Biltmore Cabaret, June 9; 604-280-4444. Ticketmaster.ca

Imogen Heap Grammy-winning British songstress Heap has found popular and critical acclaim in equal measure. Television shows (*The OC*) and films (*Garden State*) have made use of her electro-pop style. Her latest, *Ellipse*, came out last summer but she continues to tour. Commodore Ballroom, June 15; 604-280-4444. Ticketmaster.ca

Iron Maiden Three decades of touring have inspired 80 million album sales. The rock legends, fronted by Bruce Dickinson, one of the smartest dudes in metal, bring *The Final Frontier* to GM Place on June 24; 604-280-4444. Ticketmaster.ca

Kaskade A DJ with a roving ear, Kaskade has mixed everyone from Britney Spears to the Pussycat Dolls; he's been a feature at Coachella, Ultra Music Festival, SXSW, and Electric Daisy Carnival. Commodore Ballroom, June 4 and 5; 604-280-4444. Ticketmaster.ca

Metric At this year's Junos, Metric won Group of the Year and Alternative Album of the Year for its fourth effort, *Fantasies*—can indie cred survive mainstream success? Malkin Bowl, June 11 and 12; 604-280-4444. Ticketmaster.ca

Miyavi Having graduated from the Japanese boy band Dué le Quartz, guitarist Ishihara Takamasa (aka Miyavi) has embarked on an extravagant and influential solo career (in the made-up, costumed "visual kei" vein). Commodore Ballroom, June 17; 604-280-4444. Ticketmaster.ca

Nickelback An evening of industrial rock, prompted by Nickelback's latest album, *Dark Horse*, includes Breaking Benjamin, Shinedown, and the Sick Puppies. GM Place, June 3; 604-280-4444. Ticketmaster.ca

Sharon Jones and the Dap-Kings Sharon Jones fronts a nine-piece collective with a voice so classic in its soul/funk sound that she's compared to Tina Turner and



From left: Joyce Moreno, Martha Wainwright, Stanley Clarke

Key Change

The many moods of the city's jazz fest **By Michael White**



Now Hear This

Various venues, June 25 to July 4 The TD Canada Trust Vancouver International Jazz Festival has always been more gleefully eclectic than its name might

suggest. Having hosted hundreds of artists whose styles align closer to pop, R&B, electronica, and various permutations of world music, the fest is more an embodiment of the original purpose of jazz: to subvert, surprise, and continually move forward. Last year, in the absence of a headline act like, say, Diana Krall or Norah Jones, the VIJF embraced that eclecticism more than ever. This summer's edition—the 25th—does likewise. Several luminaries are playing the Centre for Performing Arts: **Chick Corea** (a pianist who has performed with everyone from Miles Davis to Herbie Hancock); **Stanley Clarke** (the bassist whose group Return to Forever helped pioneer jazz-rock fusion in the 1970s); Montreal chanteuse **Martha Wainwright** performing a program of Edith Piaf songs; and Brazilian bossa nova treasure **Joyce Moreno**. Plus, an Urban Groove series at the Commodore Ballroom mixes hip-hop (**Anti-Pop Consortium**) with turntable wizardry (**Kid Koala**), minimalist blues-rock (Vancouver's own **the Pack A.D.**), and much more. And for those whose love of music is trumped by their lack of cash, this year's VIJF offers more free shows than ever, with performances from local and international acts in Gastown, on Granville Island, and—for one week—wherever one turns around. Coastaljazz.ca

From left: Myriam Vilas Boas; Mark Squires; Robert Hoffman

Aretha Franklin. Ms. Jones and the Dap-Kings have played New York's Apollo Theater and Central Park's Summer Stage, plus outdoor festivals Coachella and Lollapalooza. Their fourth and latest album, *I Learned the Hard Way*, was produced entirely on an Ampex 8-track tape machine in beautiful downtown Brooklyn. Commodore Ballroom, June 20; 604-280-4444. Ticketmaster.ca

Sting The high-school English teacher turned multi-award-winning singer-songwriter turned activist, philanthropist, and sexpert is back on the road—with the Royal Philharmonic Concert Orchestra in tow. The does-he-or-doesn't-he Tantric question and feuds with fellow British superstar Simon Cowell have dogged the 58-year-old hall-of-famer, whose last two albums—an arcane nod to songs of the 17th century and a Christmas album—veer from his Police roots. The Centre in Vancouver for Performing Arts, June 2; 604-280-4444. Ticketmaster.ca

The Temper Trap Their single "Sweet Disposition" skyrocketed after being selected as the trailer song for the hit Sundance film *500 Days of Summer*. Find out what other tricks they have up their sleeves at the Commodore Ballroom on June 1; 604-280-4444. Ticketmaster.ca

Three Dog Night From the late '60s to mid-'70s, no band sold more concert tickets or achieved more Top 40 hits than Three Dog Night ("Just an Old-Fashioned Love Song," "Joy to the World"). The veterans are nearing 40 years on the road, with a 19-album discography and two Super Bowl performances under their honkin' big belts. Red Robinson Theatre, June 4; 604-280-4444. Ticketmaster.ca

Tom Petty Reunited with the Heartbreakers, Petty is promoting *Mojo*, the group's first new album in over eight years. GM Place, June 8; 604-280-4444. Ticketmaster.ca

Xavier Rudd *Koonyum Sun*, the most recent of Rudd's nine-album discography, is brimful with a Jack Johnson surfer vibe and displays his multi-instrument talents. (Rudd plays the guitar, various percussion instruments, and the didgeridoo.) Malkin Bowl, June 4; 604-280-4444. Ticketmaster.ca

ZZ Top The blues-rock trio's 40 years of touring with all three original members is almost as impressive as the chest-length beards on frontmen Billy Gibbons and Dusty Hill—



Talk

Deepak Unpacked

One of Oprah's anointed spiritual gurus, Deepak Chopra, speaks at the Queen Elizabeth Theatre June 4. Over a two-decade writing career he's published more than 50 books that nudge readers toward enlightenment. Here are Coles Notes on a select few **By Michael Harris**



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CALENDAR

drummer Frank Beard has always been more of a moustache man. UBC Thunderbird Arena, June 5; 604-280-4444. Ticketmaster.ca

Classical

Budding Brilliance Benefit Bill Richardson hosts a concert of prodigal musicians. Fifteen-year-old pianist Conrad Tao was winning composition prizes at age seven; 16-year-old Nathan Chan (cello) made his conducting debut at the age of three; and 16-year-old violinist Timmy Chooi was winning international competitions at four. Chan Centre for the Performing Arts, June 19; 604-602-0363. Vanrecital.com

Vancouver Opera Jonathan Darlington delivers Puccini's lyrical masterpiece, *Madama Butterfly*, with Butterfly vet Mihoko Kinoshita starring as timid, wronged Cio-Cio San, who waits for her American lover, Pinkerton—played by opera-world heartthrob James Valentii. (May 29, and June 1, 3, 5, 8, and 10). Queen Elizabeth Theatre; 604-683-0222. Vancouveropera.ca

Vancouver Symphony Orchestra Israel's virtuoso **Vadim Gluzman** plays Shostakovich's first violin concerto on a 1690 Stradivarius; the orchestra pairs with Tchaikovsky's *Symphony No. 6* (the *Pathétique*) in the second half (June 5 and 7). **Christopher Gaze** presents a survey of classical dance music, including work by Rossini, Saint-Saëns, Strauss, and Berlioz—ending with Ravel's infectious *Boléro* (June 10). The orchestra closes the season with a pair of pyrotechnic works: **Rimsky-Korsakov's** *Scheherazade* and **Stravinsky's** *The Rite of Spring* (June 12 and 14). All concerts at the Orpheum Theatre. 604-876-3434. VancouverSymphony.ca

Theatre

The 25th Annual Putnam County Spelling Bee Prepubescent brainiacs are pitted against one another in a Tony-winning musical with songs like "My Friend the Dictionary" and "Woe Is Me." Granville Island Stage, June 17 to July 31; 604-687-1644. Artsclub.com

Bard on the Beach The city's outdoor Shakespeare festival this year includes **Much Ado About Nothing** (June 3 to September 25) directed by Bard vet Dean Paul Gibson; **Antony and Cleopatra** (June 16 to September 24) directed by Scott Bellis; Errol Durbach's new adaptation, **Falstaff**, which combines *Henry IV, Parts I and II* (July 1 to September 22) directed by Glynis Leyshon; and also **Henry V** (July 14 to September 24) directed by Meg Roe. Vanier Park; 604-739-0559. Bardonthebeach.org

Becky's New Car Shades of *Shirley Valentine* in this latest comedy by the enormously prolific Steven Dietz about a middle-aged woman with a perfectly ordinary life who packs herself into a car one day and takes off, searching for more. With Deborah Williams (of *Mom's the Word* fame) starring as Becky in the Canadian premiere. Granville Island Stage, May 6 to June 5; 604-687-1644. Artsclub.com

Buddy: The Buddy Holly Story Singer Zachary Stevenson (known for his channelling of protest singer Phil Ochs) steps into Buddy Holly's shoes for a musical revue of the rock icon's short life. Bolstered with performances of "Peggy Sue," "That'll Be the Day," and others. Stanley Industrial Alliance Stage, May 13 to July 11; 604-687-1644. Artsclub.com

Godspell Stephen Schwartz's 1971 musical, one of the more popular in the canon, stars a team of more or less emerging artists. Sarah Rodgers directs the series of biblical parables. Pacific Theatre, May 28 to July 3; 604-731-5518. Pacifictheatre.org

Mump and Smoot The famed clown duo returns after an eight-year hiatus with their darkly macabre work *Cracked*. Not for children. The Cultch, May 26 to 29 and June 1 to 5; 604-251-1363. Thecultch.com

Visual Arts

Damian Moppett On the heels of a six-month residency in London, Moppett has created a dramatic installation at the Catriona Jeffries Gallery, where sculptural paintings literally collapse onto the floor and sculptural works on the floor reflect aspects of canvas-bound paintings. This tussle between media plays out in paint, ceramic, plaster, and stoneware. Gallery owner Jeffries says the work is a natural point on Moppett's trajectory as an artist: "It's all come together." Catriona Jeffries Gallery, May 21 to June 27; 604-736-1554. Catrionajeffries.com

Fiona Tan A major survey of the multimedia artist's work travels from Switzerland to Vancouver this season (and from here to the Smithsonian in the fall). The exhibit includes several recently completed video installations and photographic series, plus a new Vancouver Art Gallery commission that stitches together footage from Niagara Falls, Belgium, and the Netherlands to create a narrative about the sea, which becomes a metaphor for memories in a woman's life. Vancouver Art Gallery, to September 6; 604-662-4719. Vanartgallery.bc.ca

Kerry James Marshall Local powerhouse Jeff Wall has curated (with VAG director Kathleen Bartels) this first Canadian exhibition of Marshall's work, which often focuses on black American culture. Included are collage/paint works from the '90s and also the MacArthur "Genius Grant" winner's more recent, graphically bolder acrylics. Vancouver Art Gallery, to January 3; 604-662-4719. Vanartgallery.bc.ca

The Modern Woman Paris's Musée d'Orsay has assembled its first exhibition of drawings—90 works by 19th-century artists are included. Depictions of women are the focus of this travelling show, with pieces by Degas, Manet, Renoir, Seurat, and others. Vancouver Art Gallery, June 5 to September 6; 604-662-4719. Vanartgallery.bc.ca

Still Life The CAG has mustered 30 contemporary artists for *Still Life*, a large group show



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CALENDAR

asserting the continued important of the still-life genre in today's art. Includes Jeff Wall, Rodney Graham, Liz Magor, Evan Lee, and others. Contemporary Art Gallery, June 4 to August 22; 604-681-2700. Contemporaryartgallery.ca

Dance

Dances for a Small Stage Three evenings of contemporary dance highlight eight choreographers, including Canadians Margie Gillis and Edmond Kilpatrick. The Legion on the Drive, June 16 to 18; tickets at the door (\$20, cash only). Movent.ca

Goh Ballet Academy Students deliver their annual performance showcase. Vancouver Playhouse, June 17 to 19; 604-872-4014. Gohballet.com

Turning Point Ensemble For *Imprint*, a site-specific work, dancers move to Owen Underhill's music, performed by the Ensemble, at SFU Woodward's new theatre. *Imprint* is presented along with two other works in a meeting of music, dance, theatre, and technology. Fei and Milton Wong Experimental Theatre, June 17 to 20. Sfuwoodwards.ca

Comedy

Aziz Ansari You'll know Ansari from his small-screen work with SNL veteran Amy Poehler on *Parks and Recreation*. (Films include *Funny People* and *I Love You, Man*; three films with Judd Apatow are forthcoming.) The Vogue Theatre, June 26; 604-280-4444. Ticketmaster.ca

Tim Allen As *Home Improvement's* dad (and Buzz Lightyear's voice in the *Toy Story* franchise) Allen, 56, mined the grunting clichés of masculinity and has carried the shtick since the mid '90s. Red Robinson Theatre, June 18; 604-280-4444. Ticketmaster.ca

Tracy Morgan The *30 Rock* star has a notable career in standup, and is regularly hailed as a leading comic on today's circuit. Most recently, Morgan also wrote an autobiography entitled *I Am the New Black*. River Rock Show Theatre, June 4; 604-280-4444. Ticketmaster.ca

Events

Lectures & Speakers

Cherie Blair Human-rights lawyer, wife of former U.K. prime minister Tony Blair, and mother of four, Cherie Blair joins the Unique Lives & Experiences series. Orpheum Theatre, June 8; 604-280-4444. Ticketmaster.ca

Robson Reading Series First-time novelists Andrew Binks (*The Summer Between*) and Sarah Roberts (*Wax Boats*) read together June 10. More senior writers Des Kennedy (*Climbing Patrick's Mountain*) and Steve Noyes (*Morbidity and Ornament*, *Ghost Country*) read

June 24. Admission is free. UBC Bookstore at Robson Square. Robsonreadingseries.ubc.ca

Festivals

Car-Free Vancouver Day Thousands hit the streets in a peaceful protest against car culture and a celebration of green living. Neighbourhoods are: Kitsilano, Main Street, the West End, and Commercial Drive. Various neighbourhoods, June 20. Carfreevancouver.org

In the House Festival Now in its seventh year, this unique series infiltrates Commercial Drive homes for three days with more than 40 shows. This year's performances include Latin jazz, burlesque, Cuban salsa dancing, poetry slams, magic acts, and more. Various locations, June 4 to 6; 604-874-9325. Inthehousefestival.com

Rio Tinto Alcan Dragon Boat Festival Over 180 dragon boat teams and 90,000 visitors from around the world are bolstered by live music and loads of curious edibles. Concord Pacific Place and Creekside Park, June 19 and 20; 604-688-2382. Dragonboatbc.ca

Museums

Museum of Anthropology The MoA's new facilities have launched, after the completion of a lengthy \$55.5-million renewal project. The galleries are inaugurated with *Border Zones*, an exhibit of contemporary works by 12 international artists. To September 12; 604-822-3825. Moa.ubc.ca

Museum of Vancouver In *Fox, Fluevog and Friends: The Story Behind the Shoes*, the city museum surveys two of our dearest design products. The history of the Fox and Fluevog shoe lines, from their infancy in the Fox & Fluevog company to their current status as separate, coveted items, runs through 150 shoe designs. To September 26; 604-736-4431. Museumofvancouver.ca

Sports

BC Lions Newly appointed president and CEO Dennis Skulsky (formerly publisher of the *Vancouver Sun*) sees the Lions host the Edmonton Eskimos in their first home game of the season. BC Place, June 20; 604-280-4444. Ticketmaster.ca

Vancouver Canadians A 38 home-game season begins with the Canadians hosting the Spokane Indians (June 21 to 25). Nat Bailey Stadium; 604-872-5232. Web.minorleaguebaseball.com

Vancouver Whitecaps A final season at the comparatively intimate Swangard Stadium (before they join Major League Soccer next year) has the Whitecaps hosting FC Tampa Bay (June 6) and Carolina Railhawks (June 9). Swangard Stadium. 604-280-4444. Ticketmaster.ca **VM**



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Panorama
TOP STORIES

Flute thermometers Baccarat Utility forward Bracelets
Anticipation Converted DNA Obsessive-compulsive

The Player

A former hockey player in Europe, Greg Mueller has become one of the best hold 'em pros in the world **By Gary Stephen Ross**

Sport

IT'S AN hour before the fifth Kings-Canucks playoff game, and Players Chophouse on Beatty, around the corner from GM Place, is abuzz with alcohol, testosterone, and anticipation. The room is packed; hockey fans—mostly buff guys, many in Canucks jerseys—order drinks, ogle the comely servers, and keep an eye on the Washington-Montreal game on the screens above the bar. In the middle of the din sits the gregarious, six-foot-four, 225-pound, freshly Buddha-domed Greg Mueller. “Hey Baumer,” he calls to Canuck defenceman Nolan Baumgartner, in suit and tie. “How come you’re not dressed tonight?” “Sprained my MCL,” replies Baumgartner glumly, joining utility forward Matt Pettinger, also in civvies, at a table nearby.

Along with Garth Snow, Mitch Berger, Jason Strudwick,



Money man Mueller has parlayed some of his winnings into part ownership of the Players Chophouse restaurants

Len Barrie, Darryl Sydor, and several other current and former athletes, Mueller, 38, is part owner of the sports bar, as well as of Players Chophouse in Whistler. Born in Germany, he grew up in White Rock (“My parents had a fish and chips place, Moby Dick, on the beach”), where he still lives when he’s not keeping a schedule that takes

him all over the world (he’s just back from a poker tournament in Indiana). It was during a nine-year pro hockey career in Germany that he became adept at poker (“all those 10-hour bus rides”). He quit hockey and returned to Canada to spend time with his mother, who had terminal breast cancer. He tried acting, and eventually devoted

himself to poker. His ascent through the ranks has been remarkable; he’s racked up some \$1.7 million in tournament winnings along the way. Last year at the World Series of Poker in Las Vegas he won two bracelets (and \$587,906)—the legendary Phil Ivey was the only other player to win two. Tonight, as he eagerly awaits the Game 5 faceoff, those diamond-studded bracelets accent the cuffs of his Kyle Wellwood jersey, sparkling each time he raises his glass. He hopes to pad his totals at this year’s World Series, which runs from the end of May until mid July, then breaks until the final table of the main event reconvenes in November.

Mueller nibbles beef carpaccio and Caprese salad while greeting pals, happily bantering with the servers and frequently checking his BlackBerry. “Excuse me,” he says, “but my buddy Shawn Buchanan’s at the final table in the World Poker Tour event at the Bellagio right now. We’ve got 10 percent of each other”—meaning Mueller stands to pocket about \$58,800 of the \$587,906 Buchanan will eventually collect for finishing third. “Shawn’s from Abbotsford and we worked our way up together. We’re roommates when we travel.”

A great "reader," Mueller attributes his success at the poker table to **less nuanced factors** as well—physical fitness, for one

Like many top players, Mueller—FBT (for Full Blown Tilt) to his friends—fancies himself an excellent "reader," able to divine the strength of an opponent's hand from the subtlest clues: a remark, a hesitation, the slightest change in posture. Though he's sponsored by Full Tilt, the online gaming outfit, he's not really comfortable playing on his computer because he has no access to such visual tells. But he attributes his success at the table to less nuanced factors as well—physical fitness, for one.

"In a tournament, say you end the day with the chip lead. What are you going to do? Go out to a strip bar and get drunk celebrating with your buddies? Or go to the gym, ride the bike, eat properly, get a good night's sleep? You need to feel great, mentally and physically, to be able to concentrate for 13 hours straight without making a mistake." Mueller works out regularly, eats carefully ("no coffee, no Red Bull"), runs, and plays on two rec-league hockey teams against talented kids half his age.

Self-knowledge and self-discipline are also integral to his success. "In a cash game, when things aren't going well, you have to be able to get up and walk away. Somebody'll say, 'Hey, Greg, why you leaving now? You're down 10 grand, just like me.' You go back in the morning and the same guy's still at the table, only now he's down 40 grand. You have to stay in your financial comfort zone. People get in over their heads. I've never played the big cash game with Doyle Brunson,

Jennifer Harman, Phil Ivey, and all those great players, because I can't afford to lose half a million bucks in a night. I stick to games where I know I can do well—and if the cards don't come my way, I can handle the loss.

"It's amazing how often you'll hear from somebody who's looking to borrow a thousand, and you say, 'Wait, didn't you win the tournament and \$1.5 million three weeks ago?' 'Well, yeah, but I lost it playing craps and baccarat.' You have to stick to what you're good at. Sure, I like to bet sports—I've got some money down on the Canucks-L.A. series because it makes the games more exciting. But if I lose, I pay cash and don't worry about trying to win it back. I've never been broke. You'd be surprised how many well-known players are always borrowing money."

Is Mueller looking forward to having a new casino adjacent to BC Place, not five minutes away? "Actually, I don't play much poker when I'm in Vancouver," he says. "I find it kind of boring. But it'll be good for business at the restaurant, once they get the new roof on BC Place and the Lions and the Whitecaps start playing there. We need to get through the construction phase, then things will really pick up."

It's 20 minutes to start time, and Mueller eagerly joins the throng streaming along Dunsmuir to GM Place. "Should be a great game tonight," he says, oblivious to the rain. "I get seats from a season-ticket holder who's down in Phoenix right now, best seats in

the house. I'm flying to L.A. to watch Game 6 on Sunday. I love competition. I love playing hockey and love watching it. During the Olympics I rented [former Canuck] Dave Scatchard's penthouse in Yaletown and went to all the games, had a few beers with my friends, just a fantastic time.

"Attending sports events is what I really enjoy. Poker's what lets me do it."

Business



Mister Coffee

Why, wonders Mark Prince, is it so hard to get a decent espresso?

By Ryan Abbott

IN THE CONVERTED garage of his South Cambie home, Mark Prince is making espresso. "I actually consulted on the design of this machine," he says, standing in front of a model known as the GS/3, one of 10 espresso makers within arm's reach. He cranks up one of his grinders, and with each pull of a lever powdery espresso comes tumbling out, filling the basket of a portafilter, which he sets on a digital scale. "I'm going to aim for around 19 grams," he says. "I'm not clinically OCD, but I'm very, very obsessive-compulsive."

Prince, who has dark hair

flecked with silver and wears black-framed glasses, is better known to coffee enthusiasts in Vancouver and around the world as the CoffeeGeek. And this is his laboratory, 500 square feet dedicated to testing, tasting, and talking about coffee and espresso. The lab has every piece of gear a coffee geek needs: water heaters, French presses, flute thermometers, books and magazines, prototypes of tampers for testing, and an impressive collection of siphon coffee makers. On the glass-topped cupping table in one corner are bags of beans sent from roasters around the world—up to 10 pounds a week.

After tamping, Prince sets a porcelain cup on the scale and runs the machine, thick espresso beading out. When the scale reads 19 grams, equal to the weight of the coffee he just ground, he turns the machine off. "When I'm evaluating espresso for a roaster, or when we're doing reviews, this is the starting point for testing," he explains.

Those reviews appear on Coffeegeek.com. Launched by Prince in 2001, the site has almost 45,000 members, who gather on the site's forums to discuss and debate all things caffeinated. Members also visit him in the CoffeeGeek Lab, which is Prince's latest endeavour to connect with the local coffee community and improve the quality of espresso and coffee in Vancouver. He hosts cuppings at the Lab two to four times a week with local baristas, bloggers, and friends, and teaches classes for all levels of coffee fans, from restaurateurs to regular Joes.

Carl Wiens

Prince, who used to run a web design company and now makes his living as a photographer, issues invitations via Twitter—he has Tweeted 10,000 times—or through the CoffeeGeek Facebook fan page. He launched Coffeegeek.com because, by the late '90s, he was frustrated that he was making better espresso at home than he could find in any café or restaurant.

"I estimated I had a 1 in 20 chance of getting a decent shot of espresso in Vancouver," he says. "And trust me, I tried a lot."

Coffee is part of Vancouver's DNA. Within 10 kilometres of City Hall are 146 Starbucks outlets, 33 Blenz, 30 Tim Hortons, 11 Waves, 10 Caffè Artigianos, nine JJ Beans, six Take 5 Cafés, and hundreds more places to get your fix. The strip of Commercial Drive between 12th and Venables has over 50 spots. According to the Coffee Association of Canada, coffee is a daily habit for 61 percent of B.C. residents, who drink an average of 2.6 cups each—that means nearly a million cups a day in Vancouver. With all these options, you'd think it would be easy to track down a decent espresso.

Not necessarily, says Prince. "Coffee is tough—every stage of coffee is tough, from seed to cup. It's a message I really try to get across to our community in CoffeeGeek, that every single stage in the process is equally important."

He offers a few cues to help determine if a café is worth a shot. First, look for espresso- and cappuccino-sized porcelain cups on the espresso machine. Second, watch to see if the barista is grinding beans to order, not

just dosing out pre-ground espresso, which goes stale in minutes. Most encouraging is a barista who tastes the espresso occasionally. "That's very rare in Vancouver, unfortunately," he says. "The places I can think of where they do that are Bump n Grind, Elysian Coffee, 49th...JJ too, but specific locations."

Alistair Durie, who runs the two Elysian Coffee locations, agrees that Vancouver's opinion of itself may be overstated. "I think that our city considers itself a coffee city because of quantity, not quality," he writes in an email. "There are a lot of great cafés that deliver on every level yet are terribly disappointing in the cup." Durie serves a blend of beans roasted for Elysian by local favourite 49th Parallel, whom Prince considers "the best roaster in Canada." Vince Piccolo, co-owner of 49th, supports Durie's assessment that truly exceptional coffee and espresso are still elusive. "Out of about 100 specialty cafés in Vancouver," he says, "I could only go to three or four and consistently get a good espresso shot."

Back in the CoffeeGeek Lab, Mark Prince is doing his part to bring better coffee to Vancouver. After making a seemingly insignificant adjustment to the amount of ground espresso in the basket, he pulls another shot.

"If anything, this is actually what I wanted from my previous one," he says, handing the cup to a taster. "You're going to get a better extraction than I did. Just by the half-gram extra—that's how tight it is. That's why espresso's bloody difficult to pull off." **VM**

DR. ALASTAIR CARRUTHERS & DR. JEAN CARRUTHERS

answer your questions about today's
cosmetic advances & issues

Alastair Carruthers, FRCPC



COSMETIC DERMATOLOGIST

Jean Carruthers, MD, FRCSC



COSMETIC SURGEON

“*How can I tighten up my lower face? My jowls are very saggy and my mouth turns downward in a frown. My chin has more dimples than it used to. Can I do anything here without having major surgery?*”

— Bobby R., Vancouver

Thank you very much for this excellent question. Many people do know that there is a proportionally larger amount of aging changes in the lower face than in their upper face. This tends to happen because we all lose a little bit of bone and fat as the years go by so there is less support for the facial skin. In addition, the skin itself or the facial envelope as we sometimes think of it, tends to stretch a little bit because of the effects of sun damage.

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This is an excellent question and for most individuals, it is successful to do a combination of treatments.

— JEAN CARRUTHERS, FRCSC
— ALASTAIR CARRUTHERS, FRCPC



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Sook-Yin Lee

Director

? Punk singer. MuchMusic VJ. Host of CBC's *Definitely Not the Opera*. Centre of a scandal when you had sex on screen for the film *Shortbus*. And now, your feature-film writing and directing debut with *Year of the Carnivore* (opening June 18). Why all the genre jumping? Well, I have cohesion in my own mind, but it manifests in all kinds of forms. I was lecturing at Ryerson's journalism school the other day and someone asked how I could do so much and "stay true to my brand." I was like, "Oh my God! This is *exactly* what I rail against." In *Shortbus* and in *Year of the Carnivore*, young women desperately try to get better at sex in order to feel a human connection. You've got some demons to work out? It all goes back to my Vancouver days, yeah. I didn't know how to be intimate, and I was wondering why

intimacy sometimes feels so un-intimate. In the home where I grew up, in North Vancouver, there was a lot of violence and craziness, so I moved downtown on my own when I was 15. I'd hide behind mailboxes whenever I saw my mom come down the street.

You left for Toronto in your early 20s. Did you have to go that far? Please apologize to Vancouver for me. I still love it. Vancouver is the seminal influence on my world-view. But I don't know if the Vancouver I grew up with even exists anymore. And, you know, I've always been a nomad.

Will you ever be home? I'd like to tell you I feel at home in myself, but that would be lying. Home doesn't really exist. I have this childhood memory of having a sense of place, looking out the backseat window of our car at this Utopian, grassy area with a tree, but that tree was cut down and paved over, literally. I never even feel I'm inside a group. When I was in the punk scene, it could be as oppressive as the unspoken laws of high school. Even in supposedly creative environments there are forces telling you what to do.

How does your creative exploration of sex fit into your search for home? Well, stories about love and sex are about the essentials, about what it means to find a place and to be connected with others. I'm attracted to that.

You've made lots of connections in Vancouver and, in recent years, Toronto, so maybe you can finally settle this: which city is better in bed? It's all equally awkward. I think Vancouver's more of a swinger town, whereas I'm the opposite of freewheeling. And in Toronto people are more uptight, there's more grooming, more anxiety about their bodies.

You're older than the clumsy hero of your movie. Does sex get better? Yes, actually, it seems to be getting better as I evolve.—Michael Harris

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Panorama
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White Rock

THE COMPACT MESH of streets that make up White Rock proper (decidedly *not* Surrey, to those who live there) has, since its incorporation in 1957, been a docile mix of summer cottages, ranchers, and custom mansions crouched on its view-rich cliffs. Tracts of pleasantly staid gated communities began to densify the perimeter. But White Rock remained clear of high-rises with their tendency to strip beachtowns of unrushed charm. That changed when Bosa Properties won the right to build four towers at White Rock's centre (two are completed). Change proceeds at a glacial pace here, though. Teenagers with salt-stiff hair still laze at the beach over nachos, the police still stroll in pairs while sipping Booster Juice, and the air is still scented by brine and waffle cones. Still, this enclave's history as an innocent, boardwalk-centred Pleasantville is coming to an end. The question: will it become an offshoot of super-Surrey or will White Rock retain its splendid isolation?—*Pat Richardson*

MEET THE NEIGHBOURS

Doug & Tracy Walker | Retired professor & physiotherapist



THE BUYERS



THE HOME

For Calgary natives Doug and Tracy Walker (65 and 64) White Rock was always the place “you drove by en route to someplace else.” They changed their minds when their daughter settled in the area.

The Realtor Beebe Cline of Hugh & McKinnon Realty, Whiterocklifestyles.com.

The Search The Walkers had casually assessed the area during each summer visit. They scouted a few properties but always returned to Calgary empty-handed. Last fall, they discovered that the house that had first interested them was still on the market.

14367 Blackburn Ave.
\$1,010,000

The mountain views from this 70-foot-wide lot are comparable to those from their old Calgary home. The six-bedroom place has three floors, a full deck, and plenty of garden. Plus a kitted-out 1,300-square-foot suite for Tracy's mother, Helen Jones.

The Neighbourhood Gardening, beachcombing, and family time are what the Walkers were looking for, all of which White Rock offers in abundance.—*Aliyah Shamsher*

ON HAND



*Across from the
West Beach boardwalk*

22

Restaurants



7

Ice Cream Parlours



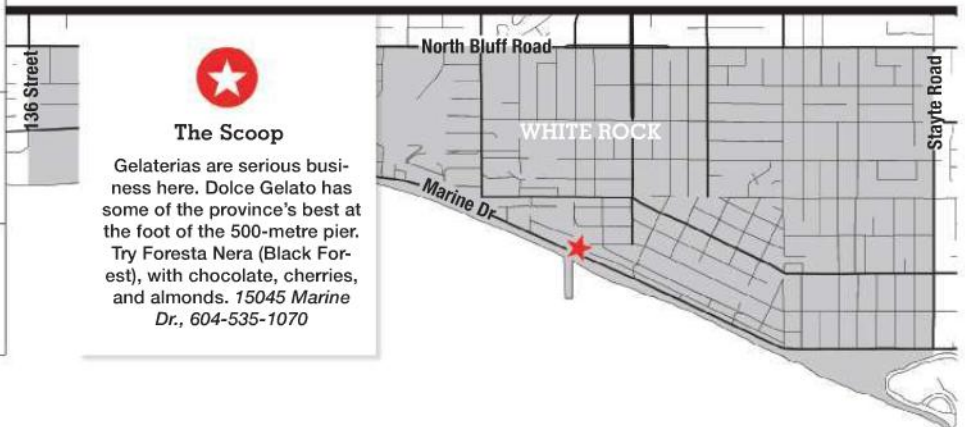
4

Therapeutic-Crystal Shops



The Scoop

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Jessica Bardosh

DEMOGRAPHICS

Population



19,102

Median Household Income

\$75,327



\$64,332
in Metro
Vancouver

Visible Minorities



10%

White Rock

55%

Metro Vancouver

Rain Drops



Average annual precipitation:



White Rock



UBC



Burnaby



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Vancouver



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Face Time

Masks and their makers enlivened evenings spent with painters, captains, and talking heads **By Malcolm Parry**

Illustration by Kenneth Fallin

1. Lawyer and honorary navy captain **Lyall Knott** and U.S. consul general **Phillip Chicola** hosted a tribute to Canadian armed forces in Afghanistan at the Hotel Vancouver.
2. **Steve Rio** and Cheaper Show cofounder **Graeme Berglund** played boulevardiers at a preliminary party for juried artworks at their ninth \$200-per-work show.
3. **Rita Thomas** laughed at a mask enhancing husband and Century 21 Realty Canada founder **Peter**, author of several self-improvement books since 1991's *Never Fight With a Pig*.
4. High-school counsellor **Mary-Jean Bayben** and online traffic broker **Lana Starceвич** flanked **Tyler Stewart** of the Barenaked Ladies at a Fairmont Pacific Rim CD party.
5. With her first baby imminent, Beaumont Studios owner **Jude Kusnierz** drew **Stephanie Vachon** and other "Elvis Girls" to a Vegas-themed party in the 16-workplace facility.
6. Magnum Projects realtor **Lily Korstanje** and daughter **Lauren**, a budding psychologist to street children, performed their sister act at the cancer society's Diamond Ball.
7. With old bird Tony Parsons now perched alongside her at CBC TV's news desk, co-anchor **Gloria Macarenko** donned an ersatz raven to emcee at the Playhouse wine fest.
8. **Virginia Holmes**, **Jennifer Pink**, **Deborah Chemerika**, and (front) **Karen Gieniusz**, **Sara Gortari**, and **Anna Day** at Bacchanalia, not in the kids' bloomers by Day's Playpants.
9. **Attila Richard Lukacs** dressed flamboyantly for the VAG's Masquerade gala, with Deux Visage maskmaker **Shay Kingston's** chiffon gown counterpointing perfectly.
10. Paladin Security president **Ashley Cooper** and wife **Julie** (Miss Vancouver 1988) celebrated their 12th anniversary at the Hotel Vancouver—without their three children.



JUNE CHARITY AGENDA

JUNE 5 RUSH Teams compete in a six-hour race and scavenger hunt in support of the B.C. Lung Association. Top prize: a flight around the world. 604-731-5864. rush-vancouver.com **JUNE 6 Child Run** Walk or run one km inside the hospital grounds, or five km around Queen Elizabeth Park. B.C. Children's Hospital. 604-875-2444. bcchf.ca/childrun **JUNE 11 Night at the Aquarium** Roam the aquarium, fuelled by marine-themed canapés and beverages, in support of the facility's education programs. 604-659-3527. nightattheaquarium.org **JUNE 19 Ride2Survive** This 400-km, single-day ride from Kelowna to Delta raises money for the Canadian Cancer Society. All funds raised go to research programs. 604-590-8340. ride2survive.ca





Summer Romp

Flowing frocks and flowing locks, plus gear for dockside living—get ready for languid days and sultry nights **By Rebecca Philps**

▼ HEY SAILOR

Hit the high seas (or perhaps the RVYC patio) with **Converse's new Jack Purcell Edward boat shoe** (\$80). Bright, bold colours and a classic boat-shoe shape get an updated twist with vulcanized mid-sole taping to protect against the lapping waves. *Various locations. Converse.com*



SMOOTH MOVE ►

New from across the pond comes the U.K.'s **Soap & Glory** (from the founders of the Bliss spa chain). **The Righteous Butter** (\$9.99) is a rich shea butter lotion that absorbs instantly (no greasy residue) and smells like heaven. *Available at Shoppers Drug Mart, various locations. Soapandglory.com*



▼ ASIAN FUSION

In Gastown's historic Flack block, find **Maa Living**, a furniture shop importing gorgeous Dutch-midcentury-modern-influenced goods from Thailand (so the price is just right). *157 W. Hastings St., 604-282-6113. MaaLiving.ca*

The SHOPPING DIARY

LONDON DRUGS Hats off to the drugstore chain for taking back Styrofoam for recycling and allowing customers to leave all product packaging at the store. London Drugs has also joined forces with Free Geek to donate used working computers to those in need. *Various locations. Londondrugs.com* **JOHN FLUEVOG** The local shoe giant continues to release limited-edition lines in celebration of its 40th anniversary by partnering with other local success-story companies. The Opus Hotel's Porter Shoe is classic in shape, but all attitude in colourway (pink!); when you buy the Tenango shoe, designed in tandem with JJ Bean, take home a pound of their new single-origin Guatemalan coffee. *Fluevog.com*



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◀ ▲ FREE AND EASY

There's lots to love about Aritzia's new in-house silk-and-linen collection, **Little Moon by Wilfred**, especially the draped miniskirts and dresses, and shrunken jackets. Various locations. Aritzia.ca



▲ BOTTLE IT

Helly Hansen's new **Ekolab Recycler Jacket** (\$300) is lightweight, waterproof, breathable, and the fabric is made with 100-percent recycled plastic bottles. Just the thing to pack for those predictably wet week-ends in Tofino. Various locations. Hellyhansen.com

MANE EVENT ▶

You know Japanese beauty line **Shu Uemura** for its luxurious, age-defying skin-care products. Now add haircare, with its new **Art of Hair** line, rich with musk rose oil, camellia oil, deep-sea water, argan oil, and jasmine essential oils. At **Holt Renfrew Salon and Suki's**, various locations. Shuuemuraartofhair.com



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CBC news

The Great Divide

Just about everyone agrees that the Vancouver Art Gallery—cramped, antiquated, and in need of major work—is inadequate.

What to do about it? That's where the fighting begins **By Frances Bula**

Here in this section of the vast vault beneath the Vancouver Art Gallery, cartons are stacked to the ceiling. Crates are piled up in hallways. A sculpture carved from creamy, cellular whalebone—a blank-faced hunter in a fur-hooded jacket leaning back to launch a spear—sits on a table under a thick, dusty sheet of plastic. Paintings—a Gordon Smith, a Jack Shadbolt, a Fernand Leger—hang on a wire awaiting a better home.

Kathleen Bartels, the VAG's 53-year-old director, a splash of colour amid the cardboard and plastic in her red leather jacket and harlequin-patterned skirt, looks around tight-lipped at the high-class clutter. Her unhappy face broadcasts an unmistakable message: this is not how you treat art. "Time magazine said very clearly that if you look at North America, the contemporary art centres in North America are New York, Los Angeles, and Vancouver," she says in her distinctive touch-of-Fargo accent, legacy of a suburban Chicago childhood. "We have an obligation to build an art gallery museum



that really matches the ambitions and stature of the artists that work here."

The VAG, housed since 1983 in one of the city's few majestic old buildings, the former provincial courthouse at Hornby and Robson, leaks. The water main

running alongside the 9,000-square-foot vault is a disaster waiting to happen. The narrow hallways, which once led to jail cells, are an arduous maze for manoeuvring large pieces. It takes Rubik's Cube planning to get at some of the stored

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work. There's no room for school programs, no theatre, no proper conservation room, not enough space to display more than about 500 of the 10,000 art pieces the gallery owns.

These are the practical arguments Vancouver's queen of art and her high-powered knights—patrons Michael Audain, tall and slow to speak, and Da-

growing for five years—ever since Bartels and the board commissioned Los Angeles architect Michael Maltzan to come up with ideas for add-ons and then quietly rejected his ultra-modern concepts—is creating a Mason-Dixon Line through the city's culturati. It's an odd divide, because it's not really about whether Vancouver needs a bigger gal-

PAINTING BY NUMBERS

Kathleen Bartels has her detractors, but the numbers don't lie: the five most popular shows in the gallery's history were all mounted after she was named director in 2001



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- 1 Monet to Dali: Modern Masters From the Cleveland Museum of Art**
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- 2 Leonardo da Vinci: The Mechanics of Man**
(Winter 2010) **195,000 visitors (projected)**
- 3 Vermeer, Rembrandt and the Golden Age of Dutch Art: Masterpieces From the Rijksmuseum**
(Summer 2009) **180,000 visitors**
- 4 Carr, O'Keeffe, Kahlo: Places of Their Own**
(Summer 2002) **95,000 visitors**
- 5 Massive Change: The Future of Global Design**
(Winter 2004) **60,000 visitors**

vid Aisenstat, a tanned and vivacious Wallace Shawn—make. The three have been campaigning for a grand new building, one they hope will come to epitomize Vancouver the way the Tate Modern's rehabilitated power plant says London and the Frank Gehry-designed Guggenheim says Bilbao. The VAG's Facebook site has documentary-quality videos promoting the need for a new space. Bartels, who carefully controls the faucet of her charm and has not been media-friendly since she arrived from her position as assistant director at the Museum of Contemporary Art in Los Angeles in 2001, is suddenly throwing open the door to reporters and visiting editors. She, Audain, and Aisenstat made a joint plea to a packed Vancouver Board of Trade lunch crowd at the end of April. The gallery has hired the Pace Group to do PR just for this file. And the three have been meeting intensively with city staff, who say the gallery needs to show, more than anything, that they've got a business plan and public support if they want the city to give them all or part of the \$110-million piece of land they're lusting after.

The campaign, which has been

lery or whether art should have a more important place in the city. Instead, the debate, at its most personal level, revolves around Bartels, the kind of building that her fans hope (and her critics fear) she'll build, and how her determination to move it six blocks east will alter the city's centre of gravity.

MANY SAY BARTELS has made Vancouver a must-visit place for art lovers. "Kathleen is on my shortest list of my finest colleagues," says the effervescent director of the National Gallery in Ottawa, Marc Mayer. "She is very smart. She has a very high level of programming and that makes it always worth coming to Vancouver. I'm disappointed when I hear people say it's about Kathleen's ego. It's about Vancouver's standing in the world." Bartels's supporters—people like Mayer, Museum of Anthropology director Anthony Shelton, and Emily Carr professor and artist Landon Mackenzie—think the current gallery is unworkable, Vancouver needs a new building, and she is the one with the vision to drive it forward. "A new VAG helps all of us," says Shelton, who just presided over a \$55-million expansion of the MOA that gave him the kind of



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storage and conservation space Bartels can only dream of. They're joined by people outside the arts galaxy who have a powerful interest in Vancouver's image. "The cultural draws here now don't motivate people to come," says Rick Antonson, president of Tourism Vancouver. "I applaud the VAG for doing this in a city that isn't often bold. This would be part of a statement that says Vancouver takes its culture seriously."

That's one view. The other is held by a wide array of equally passionate culture lovers—architects, planners, arts enthusiasts—wary of Bartels's agenda and dubious about the idea of a mega-gallery on a lacklustre block at the edge of downtown. Among them is the gallery's most prominent public critic,

since she arrived, he says publicly what others mutter privately. "Her plan to rely on starchitecture, that's such an unnecessary old-economy move."

"I think Vancouver's having an identity crisis," adds local architect Bing Thom, another vocal critic who says moving the gallery will damage the city's vibrant centre. "I think the Olympics have made people realize we need to come to grips with what we want to be. People are saying, 'We don't think we want to be a tourist resort.' And more and more, Vancouver people are realizing we don't have to be like everybody else. People come here because they don't want to be mainstream."

Catriona Jeffries is the foremost private local dealer working with artists



Three's company VAG director Kathleen Bartels and board members developer Michael Audain (left) and restaurateur David Aisenstat want to see a gallery built at Cambie and Georgia. Opponents argue that a "starchitect"-designed mega-gallery is unnecessary and the cost will be exorbitant

condo marketer and art collector Bob Rennie, whom Audain and Aisenstat have been attempting to appease. To date, they haven't swayed him a millimetre from his view that their project is an artistic Gallipoli, an expensive building that the city can't afford and doesn't need—and even if it could, the dollars should be spent on art and artists support. "Kathleen has proven to me since she came to town that it's not about the content for her. She wants a monument," says Rennie. Famously on non-speaking terms with Bartels almost

who've made Vancouver a name in the international art world. Like many in this drama, she has close connections with both Bartels and Rennie and picks her way carefully through the minefield. If the gallery is going to build a new architectural shell, she believes, that shell will have conditions attached. It should embody Vancouver's contemporary approach. "Is there a really interesting architect in Vancouver who could take this project on? Is there an interesting young architect in Japan who understands our histories

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and the architectural trajectories that make up this place?" she asks. She's also worried about what the demands of a \$350-million gallery, with higher operating costs, will mean. "There are important artist-run centres and other public galleries, recognized nationally and internationally, which cannot be sucked of financial support whilst the VAG has increased funding requirements." Finally, she says, the VAG has to ensure the art inside matches and raises the building. "Sure, a progressive architectural shell will attract people," she says, "but ultimately this is about content. The corporate world must understand this. You can say, 'Build it and they will come.' I'd say, 'Content it and they will come.'"

ULTIMATELY, THE proposed new VAG unites Vancouver's prevailing small-town conservatism with the indie-cultural-creative faction who mistrust anything from the man—a bloc that includes Bartels and her group, people who collect First Nations art and the hypermodern photos of Jeff Wall and Rodney Graham. Their

efforts to create a new gallery seem too bold, too American, too rich for little Vancouver—and, at the same time, too conservative, an attempt to make radical, daring Vancouver into just another city chasing after a post-industrial civic branding strategy, a city that can't think of anything more imaginative than to build a second-rate Parthenon. An internationally renowned architect? How predictable, they say. Can't we do better?

While Vancouver's monumentophobia is familiar to locals—witness the anguish over every other major project of the last two decades, from the central branch of the public library to the expanded convention centre to the Canada Line—it's perplexing to people outside Vancouver, where cities have thrown themselves with enthusiasm into the global culture-monument industry that has flourished in the last 20 years. In Montreal, museums, galleries, and culture spaces go up with clocklike regularity and no one whispers "Pourquoi?" The Patkau-designed Grande Bibliothèque, opened 2005: \$90 million.

Le Quartier des Spectacles, ongoing: \$130 million. In Toronto, the city has just gone through a binge. The Frank Gehry addition to the Art Gallery of Ontario, 2008: \$276 million. Daniel Libeskind's Crystal for the Royal Ontario Museum expansion, 2007: \$270 million. The Jack Diamond-designed opera and ballet theatre, 2006: \$181 million. The British architect Will Alsop's addition to the Ontario College of Art and Design, 2004: \$42.5 million. Among others.

"It seems odd to me," says Phil Lind about the great divide he sees in Vancouver. Lind is a VAG fan who happens to live in Toronto. He's not your everyday fan. The VP of Rogers Communications, one of the country's wealthier men, and a noted art collector, he oversaw the corporate side of the capital campaign for the Art Gallery of Ontario expansion. But he loves Vancouver art with a passion. "There's so much to see," he explains, "and it's so current. Vancouver is on the leading edge of contemporary art in the world."

He also epitomizes the little-known



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support network of wealthy collectors that a place like the VAG is now able to count on, people whose voices will be as important as any of the locals'. Lind fell in love with art and Vancouver when he was a UBC political-science student in the 1960s. He wandered into a gallery showing Iain Baxter's work *Bagged Place*, a series of rooms with every household item encased in clear plastic bags. "I thought it was the most unusual thing I'd ever seen in my life. I pondered that for a long time." Four decades later, he collects, as he says, "Rodney and Jeff. I collect Stan. I collect Scott McFarland." That would be Rodney Graham, Jeff Wall, and Stan Douglas, the Ian Wallace-inspired photoconceptual artists who are internationally renowned, though the vast majority of local residents have no idea who they are or the way their city is hallowed in the art world.

Lind is also part of an exclusive, rotating group of gallery donors who go on once-a-year tours that Bartels organizes. They travel en masse, 10 or 20 of them, to Berlin or London, Chicago or Los An-

geles, and spend three or four days touring the homes of private local collectors—millionaires and billionaires like themselves—getting behind-the-scenes tours of local museums and lunching with prominent players in the art scene.

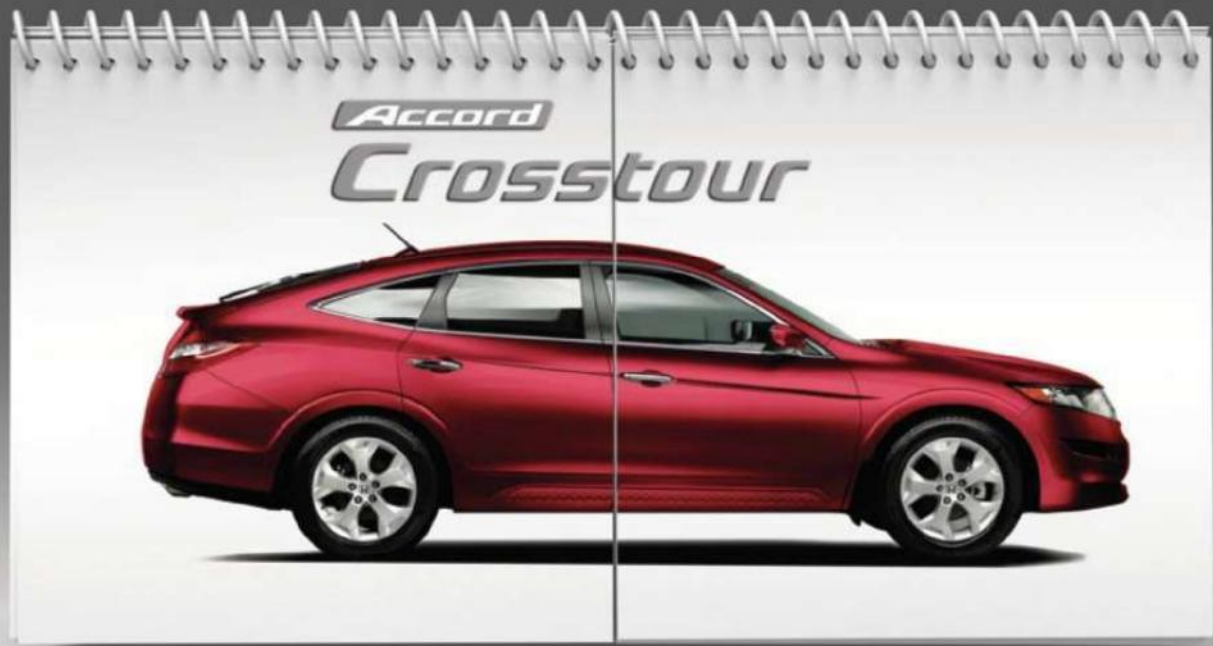
"I happen to think Kathleen does a better job than anyone in Canada of those tours," says Lind, who's been on several. "She just makes everything go tickety-boo. She makes sure we have access to the best collections. In this world, you have to earn their trust, and she does. It's who you know."

Those connections have paid off for Bartels. She's scored major donations of art and money from art lovers inside and outside Vancouver. She, Audain, and Aisenstat have also demonstrated that they have pull provincially. Not only did the premier promise \$50 million for a new gallery two years ago, but he took the extraordinary step of trying to find a piece of land in Vancouver where they could put it. This winter, after two years of studies, it became clear that Gordon Campbell's offer to put the gallery on

False Creek near the Plaza of Nations was unworkable—there were just too many technical obstacles to building on the waterfront—but the move made it clear he's willing to arrange deals in the city for the gallery's benefit.

But it's Bartels's ability to connect locally—not out in the big art world or in Victoria—that's being put to the test now. She and her group have to turn their attention to some immediate problems: how to convince the city to let them have, for free, the last empty downtown block for the new gallery, and how to convince their many resident critics that the whole project is worth doing.

Raising the \$350 million they're likely to need doesn't seem to be the biggest issue. Contradicting the idea that Vancouver doesn't have the kind of free-floating dollars that a tech-rich Seattle does, Michael Audain—whose Polygon Homes generates \$375 million a year in revenue—expresses little concern about fundraising. "Do you think the families of Vancouver don't have money?" he asks with mild amusement. "We don't



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have Microsoft, but we do have very substantial families here." And they have more than Vancouver money. There's the Toronto money of people like Phil Lind and financier Alan Schwartz, who gave 60 major photo works to the VAG in 2002. As well, David Aisenstat—who owns, among other things, a massive art collection, his own plane, the Shore Club, and the Keg restaurant chain—notes that Calgary people love to come here for the culture. Vancouver is their New York and they're ready to support it.

All the VAG needs to do is make them feel as though they're making a difference. Other cities have done it, cities that might not seem awash in art money. Dallas, for instance. To some, the desolate plains city is home to nothing but drive-by shootings and the occasional hurricane. But Aisenstat sees a lot more. "Texas was eye-opening to me. We're not New York or London or Berlin or Paris. But we could do at least what Dallas has done," he says wistfully. Audain, who visited the Dallas/Fort Worth museums last October as part of Bartels's yearly tour, chimes in: "What impressed me was the calibre of the museums in the Texas cities we visited. When I went to Dallas 30 years ago, none of those institutions existed. Yet it's fair to say those cities didn't have anything like the artists that Vancouver has." If Dallas, land of oil and cowboys, can pull enough money out of its wealthy locals to build a Tadao Ando-designed Museum of Modern Art, and a Louis Kahn-designed Kimball Art Museum, and a Philip Johnson-designed Amon Carter Museum of Western Art, surely the city that's home to the revered Jeff Wall et al. can come up with the needed \$350 million.

So goes the argument. In Dallas, though, it was sufficient just to convince culture-starved locals that an Ando-designed museum would put their city on the map. There was no battalion of local collectors, architects, and artists saying that simply wasn't good enough. If Bartels and her team are to succeed, they'll have to persuade their much more feisty opposition that Vancouver's going to end up with something more than just a designer building. **VM**

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ENVIRONMENT

By Brian Payton



"I've made my students cry, telling them these stories. But I don't want people to give up hope. We can turn it around"

SIX KILOmetres north of Robson and Thurlow, Lori Daniels dodges saplings and roots with confident grace, dismissing huckleberry with a gentle wave of her hand. It's almost as if she's swimming. Twenty storeys up, the climax canopy of temperate rainforest brushes low grey cloud. She heads past giant Western red cedar, Western hemlock, and Douglas fir to the heart of her research, the findings of which were published last year in the journal *Science*, the implications of which will colour the way we see our forest—and our future.

She halts beside the enormous trunk of a fallen cedar, pulls out an increment borer (a kind of hand drill), and produces a sample core the size of a straw. Daniels exudes that mythic, West Coast, urban/wilderness thing marketed by MEC, the ability to flow between environments the way some Eastern bureaucrats shift between English and French. And despite having observed this particular patch of forest repeatedly over the course of 19 years, the doctor of biogeography retains the wide-eyed wonder of an intern, albeit one whose gloomy prognosis might send you scrambling

Last Stand

Over nearly two decades, in a grove of old-growth forest on the North Shore, UBC's Lori Daniels has witnessed a doubling of the mortality rate of our trees

Brian Howell



ENVIRONMENT **Last Stand**

for a second opinion.

Daniels's native habitat could hardly be more unlike this grove: Manitoba's tallgrass prairie, where the native flora rarely tops a cornstalk. The daughter of a high-school physics teacher, she spent childhood summer vacations camping and exploring all manner of Canadian wilderness. On one such trip out West, she encountered UBC students engaged in scientific field research in Kluane National Park and thought, "This is for me." During her undergraduate science career at the University of Manitoba in the late 1980s, she spent summers at work on prairie restoration. It was during that time she developed a passionate interest in temperate rainforests; she and her friends founded the Rainforest Action Network some 2,000 kilometres from the coast.

"I couldn't fathom why they would want to clearcut a forest like this," she says, gesturing to the primeval grove around us. "I could see the economic gain, but I could also see the ecological consequences. I wanted to understand why our opinions were so far apart; the justification for the decisions being made. So I decided I would go and see if I could find out."

Daniels arrived at UBC in 1991 to pursue these questions in the form of a master's degree in forestry. As part of her thesis, she established a series of permanent research plots in the Capilano and Seymour watersheds that would become the focus of a long-term study of old-growth temperate rainforest. Here, her orange flags and numbered markers could remain undisturbed as the rain trickled into the reservoir and out our taps, as the seasons waxed and waned and the trees continued to grow, until reaching the ripe old age of, say, 600 or even 1,000 years before succumbing to natural causes, crashing to the forest floor, and serving as nurse logs for succeeding generations. That, at least, was the plan.

THE CAPILANO VALLEY WAS first tapped by the City of Vancouver with a water main across Burrard Inlet in 1889. Logging in the watershed sparked uproar almost from the start. The first commissioner of the Greater Vancouver Water

District, the resolute Ernest Cleveland, stood firmly between local logging interests and the Capilano slopes, declaring, "They will log that watershed over my dead body." His words proved prophetic. Cleveland served as water commissioner for 26 years. In 1952, the year he died, his strict "no logging" policy was reconsidered. Logging resumed in 1958 and was still permitted when Daniels arrived on the scene in 1991, even though by then the GVRD's watersheds (Capilano, Seymour, and Coquitlam) were supplying half the drinking water in British Columbia.

With the PR promise of modern, scientifically managed "Forests Forever" ringing in British Columbians' ears, Daniels's academic adviser suggested she study Western red cedar, an iconic and valuable species that nonetheless remained poorly understood. Daniels happily took up the cause. She marched into the forest and established a series of 70-by-70-metre plots in the Capilano watershed, tagging all trees wider than 10 centimetres in diameter (some 1,300 trees of six species), reasonably assured they would remain undisturbed by loggers, hikers, mountain bikers, kids, and yahoos. They would stay where she put them.

As Daniels was settling in at UBC, her adopted province was riven with debate over cutting down old-growth trees in places like the Stein Valley, the Walbran Valley, and the Capilano watershed. While friends were getting arrested in the largest act of peaceful civil disobedience in Canadian history at Clayoquot Sound, Daniels was busy taking a close look at the old-growth trees just above Vancouver—closer, perhaps, than anyone had ever looked before.

By the time she was completing her master's, a seismic cultural shift was rumbling through British Columbia. Significant tracts of old-growth forest were being set aside in parks and protected places. The future of many of our oldest and most majestic trees, including the giants of Capilano, seemed secure at last. After 37 years, Cleveland's logging ban was finally reinstated in 1995, three years after Daniels began her study. The watershed was declared off-limits to

industry and the public, except on guided tours. Here, nature (and science) would be left to take its course. It was believed that these trees—hard fought for and won—would remain a precious, everlasting gift for our grandchildren's grandchildren. Daniels hoped that her work would add to the understanding of this living legacy.

In 1996, Daniels left to pursue a PhD in biogeography, focusing on the effects of climate change in the forests of South America. She returned to Vancouver for a working vacation in 1997 and repeated her survey. Then, after completing her postgraduate studies, she moved back to the area. In 2002, she checked in on her trees again. Her old hunch proved correct: no one had disturbed her research plots, although in some cases expanding bark had nearly engulfed her metal tags. What she couldn't have guessed was that her data would soon reveal a pattern that would undermine past assumptions of permanence and, indeed, cast doubt on the very survival of the forest.

THERE WAS NO CINEMATIC bolt of insight, only a growing pile of evidence. It was science, pure and simple. Over the years, Daniels's research has tracked numerous variables, including both rising temperatures and more frequent droughts in Vancouver's watersheds. As her data well deepened and trends began to surface, she noticed a significant change in the overall life cycle of her trees. More were dying than expected.

It wasn't until 2004 that Daniels got a glimpse of what her research might truly signify. While attending a gathering of her peers in California, she met colleagues conducting similar long-term studies of old-growth trees across western North America. One of them suggested her data be compiled to get a Google-eye view of what is happening in our forests.

The vital statistics of Daniels's 1,300 trees were then folded into a larger data set incorporating the lives of 58,700 trees scattered across the western half of the continent. From Arizona's ponderosa pines to California's giant redwoods, from Colorado's lodgepole pines to B.C.'s Western red cedars, a similar trend emerged. Of

the forests studied, 87 percent showed increased mortality. Simply put, trees are dying faster than they're being replaced, and it's happening at all elevations. The death rate has doubled in just 29 years in interior forests, 25 years in coastal California, and—by far the most alarming—just 17 years in the temperate rainforests of the Pacific Northwest, the Capilano watershed included. We're not just talking about shortening the sunset years of geriatric trees. Saplings, trees in their prime and middle age, trees of all ages are being affected. Something—something widespread and insidious—is killing our forests.

For Daniels and her colleagues, there was no rush to judgment; rather, it became a process of elimination. This threat is unlike the dramatically obvious pine beetle plague, which has already killed half of British Columbia's merchantable pine trees (and will likely kill nearly 80 percent of them by 2013). Pollution and fire suppression could not provide the answer across the disparate regions and various forest types. What is consistent across the western half of North America? An average temperature increase of 1°C.

"The message is clear," Daniels explains. "This is evidence of stress that is most likely linked to climate change." A climatic change that lies "beyond natural variation."

SOME OF THE TREES HAVE been alive since the height of the Aztec Empire, since Marco Polo met Kublai Khan, even since the First Crusade. Surely the trees of the Capilano watershed have endured dry spells before. Daniels is the first to admit that her study has taken place during a warm and dry phase that is part of a larger natural pattern.

In 1976-77, a switch took place in the way Pacific Ocean currents and the atmosphere interact off our coast, known as the Pacific Decadal Oscillation (PDO). Climatologists predict that we are due for a switch back to a cooler, wetter phase. Sound like the silver bullet for solving climate change on B.C.'s coast? Think again. If and when the switch occurs, Daniels says, it won't solve the problem—only buy us time before it inevitably reverts to a

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warmer phase under what will most assuredly be increased CO₂ levels, higher temperatures, and a transformed global climate. On a graph, the long-term PDO pattern has distinct peaks and troughs. Think roller coaster. Now tilt the ground beneath that roller coaster on an upward pitch and you get a sense of the new heights we can expect on each leg of the coming ride.

"I don't want to leave you with the impression that all our forests are dying instantly and we don't have any time left," Daniels explains. "But this doubling of mortality is kind of like the straw that broke the camel's back. That's our cautionary message."

"Doubling of mortality"—it has an ominous ring. What does it mean in real terms? An increased death rate of one to two percent. If at first this seems innocuous, Daniels offers an analogy tailor-made for a Vancouver audience, one that draws its language from a topic we find irresistible: real estate investment, mortgages, the magic of compound interest. "Say we have 100 trees, and one percent are dying per year. At the end of a 50-year period, we would have only 60 trees remaining. If we double that to two percent, you're only going to have 36 trees remaining. If the PDO switches, the rate of loss might decrease. However, if it were to continue to increase, or maintain at the higher levels we've observed in this forest, what we'll see is trees of all sizes dying—small, medium, and large."

Since her copublication in *Science*—the first in the 50-year history of UBC's Department of Geography—Daniels has heard from numerous critics, including a man in Calgary who wrote to offer this bit of considered wisdom: "Trees die all the time. Get over it." Daniels's response speaks to the uninformed investor in all of us: Look to the long term. Look to the bottom line. "Think of the way a small change in mortgage rates can cause foreclosures and contribute to an economic crisis..."

DEPARTING DANIELS'S OLD-growth study plots brings a sense of déjà vu to anyone who toured Stanley Park after the storm of December 2006—the storm that

broadsided Prospect Point, snapping or toppling 10,000 trees in our cherished urban oasis. Here on the North Shore, near the southern end of the watershed, a mature stand of second-growth hemlock was tossed like a super-sized order of fries. These trees were felled by the same storm, only there were no calls for cleanup, no salvage of wood for souvenir canoe paddles or planks of memorial flooring. Daniels uses the dramatic scene to punctuate her explanation of coastal weather systems, and that storm in particular—a storm most people assumed was a hurricane. Most people, it turns out, are wrong.

"Windstorms that blow down trees happen on a regular basis in coastal B.C.," Daniels explains. "And we've had some hurricane-force winds—for

come up with incorrect explanations that certainly wouldn't get a passing grade in my 100-level Geography class."

Even if climate change is the culprit, and half our temperate rainforest dies before today's high-school kids retire, won't other kinds of trees or even ecosystems replace them?

"We're still learning about the species within our forest," Daniels says. "We're still learning about their inherent value, and their value to us. If we had just cut down all the old-growth forests, we would have never learned about Taxol [a drug derived from the bark of the Pacific yew] and how important it is as a medication to fight breast cancer. There may be tens or hundreds more of those discoveries in these forests. I would hate to miss that opportunity for our genera-

SIMPLY PUT, TREES ARE DYING faster than they're being replaced. The death rate has doubled in just 17 years in the rainforests of the Pacific Northwest

example, Hurricane Frieda in 1962. The climatologists I've spoken to told me that what we had in 2006 was unique. When we had big windstorms in the past, they were part of hurricane weather systems coming in off the Pacific. The windstorm at the end of 2006 was not a hurricane. It was simply a very, very strong winter storm. It's been suggested that this may be an indicator of the types of extreme weather conditions we might see in the future that are beyond the historic, natural variation."

Her reply to the cries of that tenacious but uninformed species, the climate-change denier? Temperatures have warmed since temperatures have been recorded. Human beings have pumped CO₂ into the air and we've changed the chemical composition of the atmosphere. "I have some personal friends who don't agree that climate change is taking place," she admits. "My response is always the same: 'How do you think the atmosphere works? How does CO₂ influence global temperatures?' Often, they

tion, or for future generations."

What's more, Daniels explains, our forests have long served as significant "carbon sinks," covering for the extravagance of our industrial civilization—an ecological line of credit, if you will. Should present trends continue, these dying forests will cease absorbing and instead begin emitting CO₂. The profligate days of living beyond our means (and getting away with it) will end. Our ecological debt will have finally been called. And if you imagine this might harm only wild, genetically unmodified species, think again. What's affecting our old-growth forests will also affect fruit trees, annual crops, the food that ends up on our tables.

"In some ways, it's heartbreaking," Daniels says. "I've made my students cry, telling them these stories and trying to get them to understand how subtle, but significant, these impacts are. We chose not to log these trees—we chose to protect them in a watershed. And yet our impacts here are still pervasive."

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ENVIRONMENT

"As dismaying as the results are," she adds, "I don't want people to just give up hope. We can turn it around." She points to past efforts to curb pollution and save the ozone layer—the switch to unleaded gasoline, the use of catalytic converters, the international treaty banning chlorofluorocarbons. Each of these changes met resistance but ultimately came to pass without destroying businesses or undermining economies. This time, she admits, we can't rely solely on technology to fix this problem. "We have to think about changing and modifying our behaviours."

THE SHORT DRIVE BACK TO the heart of the city leads through Stanley Park, where most of the storm damage has been cleared away and workers are busy with a new project, made possible through donated cash and labour. They're fitting braces and cables around the tottering Hollow Tree, Vancouver's famous (and long-dead) Western red cedar. When you're coming from old-growth Capilano, it at first appears as a metaphor for passing wilderness, human folly, and causes long lost. On second glance, though, it might also be seen as a symbol of determination.

Nineteen years after arriving at UBC with her questions and convictions about rainforest conservation, Dr. Lori Daniels now stands on the opposite side of the lectern—where the view is fresh and optimistic. From there, the associate professor of biogeography challenges her students to take responsibility, to make and sustain a change to reduce their CO₂ emissions—things like taking public transit, riding a bike, or packing a reusable coffee mug.

Seriously? Can we really believe these sorts of small, personal gestures will make even the slightest difference? Will shaving a tiny fraction off our mortgage rates today really pay off tomorrow? Individuals adjusting their ways of living will certainly have a cumulative effect, Daniels insists. After all, the sum total of individual deeds is what got us into this mess. It may be our only real hope for getting out. **VM**



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Of course, it doesn't stop there. Canadian visitors are well acquainted with the shopping and entertainment options in Bellingham, but now is the perfect time to "think beyond the mall." Whatcom County extends an open invitation to recharge, retreat, and relax at one of the many activities and festivals that fill the

summer calendar.

It's a great time for spectacle. The Bellingham Scottish Highland Games, held June 5-6, 2010 at Hovander Homestead park in Ferndale, offer the thrill of competition and colourful entertainment along lots of fun and food. Take a look at www.bhga.org and then make your plans to join the fun.

Rediscover the regions forest industry heritage at the 48th annual Deming Log Show. Exhibits, competitions, and entertainment: there will be something for everyone. Schedules and more information are at www.deminglogging-show.com.

Nothing creates a spectacle and captivates the imagination quite as well as airplanes. Take in some of the many activities at the Heritage Flight Museum's annual Warbird Weekend. Look for details on the event website www.heritageflight.org/ww2010.

So whether you're looking for a relaxing afternoon poking around a local farmers market, the thrills of unique field events, or the awe-inspiring exploits of humans in flight, Bellingham and Whatcom County have it. So close to the border it's as accessible as downtown, a day trip to Bellingham is a budget-friendly getaway. Plan your escape with details from www.bellingham.org.

Washington's Island County, which includes **Whidbey and Camano Islands**, packs a lot into spring and summer. Easily accessible via bridge and just across the border, it is certain to offer something special for every visitor.

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The link below provides details about farmers markets, farm tour brochures and maps for information about the farms and what they grow. Check the online calendars on this website and linked sites for seasonal markets. (http://www.whidbeycamanoislands.com/food_wine/culinary_agritourism/)

Year-round attractions include local wines and cuisine, kayaking, hiking, biking, sailing, scuba diving, whale watching and historic sites in seaside towns with a variety of museums and art galleries. The editors at LIFE picked Whidbey Island as one of 100 Dream Destinations in the world. Travel and Leisure names Whidbey as one of the 50 Best Romantic Getaways and Coastal Living includes Whidbey in its list of the Top 10 Romantic Retreats and Top 10 Scenic Drives.

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You'll never exhaust the possibilities for your camera. Oak Harbor's Deception Pass Bridge on Whidbey Island is one of the most photographed attractions in Washington State. The subject matter is endless on Whidbey Scenic Isle Way, the nation's first island byway. Whidbey's diverse attractions include the Whidbey Island Naval Base, Meerkerk Rhododendron Gardens, and the seaside art colony Langley. When Langley's new Whale Bell rings, "Look ahoy!" to catch whales feeding near the shore.

See events and special offers at www.WhidbeyCamanoIslands.com and be sure to follow our tweets at www.twitter.com/WhidbeyCamano

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Expand your knowledge as local universities provide educational presentations on mycology.

venues (two dancing | one listening) on the Saint Martin's University Campus - Marcus Pavilion in Olympia Washington will feature great bands and large dance floors. Can't dance? It doesn't matter as the festival includes dance lessons. Schedules, band bios, and more are available at www.olyjazz.com.

Lacey, Washington hosts the Pacific Northwest Mushroom Festival July 24-25 at the Thurston County Regional Athletic Complex. Enjoy the non-stop festival entertainment. Take a tour of Ostrom's mushroom farms. Expand your knowledge as local universities provide educational presentations on mycology. Shop for antiques, arts, and crafts, and most important of all, sample all kinds of mushroom cuisine. Get the full story at www.mushroom-fest.org.

For lovers of the outdoors, the 3rd annual Wolf Haven Wildlife Festival in Tenino, WA is a sure to be a high point. Tour Wolf Haven's Sanctuary (for a nominal fee). Enjoy live entertainment while the kids get hands-on with arts and crafts. Participate in an eco-scavenger hunt, conservation and education activities, and check out a variety of nature and animal care and food vendors. Learn more about the festival and the other activities of Wolf Haven International at www.wolfhaven.org.

These festivals are just a taste of the diverse

choices available to visitors in the Olympia region. All you need to know about events, dining, accommodation, and fun in the area is at your fingertips: www.visitolympia.com.

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Before your visit, go online to view a complete list of stores and other valuable information at www.premiumoutlets.com/seattle. Be sure to sign-up and become a VIP Shopper Club member and receive periodic e-mail updates on sales and special events, exclusive online coupons, voucher for a free VIP coupon book, deals around town, insider info on your favorite brands, and additional savings in the online VIP Lounge. Membership is free.

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the Cruiser

[TONI MARCER]

32, Hairstylist, Rain Salon

Marcer, who's been cruising for four years, recently upgraded her Schwinn to a new Batavus model. The Dutch company builds bikes specifically for city riding, which is exactly what she was looking for. "I don't want to have to wear all the gear—it doesn't suit my lifestyle. For me it's a fun activity on the way to work. I don't want to turn it *into* work." Her bike is the same model that was loaned to Dutch employees working at Heineken House during the Olympics. "When I went into the shop it was the last one left—it just looked like it was made for me."

Gear Batavus BuB XC 538 cruiser (\$750, *Damesfietskopen.nl*). Unlike traditionally heavy Dutch bikes, this Batavus has a lighter frame—easier on city dwellers. The BuB, also available in the award-winning paperclip design, comes with custom fenders and is built to accommodate almost any accessory. **Favourite route** Along the seawall or down to Granville Island from her South Granville home. "Tenth Avenue is great for commuting because it's bike-friendly and lined with nice trees."



“HEY, ISN'T THAT...”

From environmentalists (like David Suzuki) to jocks (like Trevor Linden) to financiers (like Frank Giustra), the streets are full of helmet-headed cyclists whose faces are familiar

Suzanne Anton
councillor



Mike Eckford
TV host



“What an urban rush!”

Chain Gang

As Vancouver gets more bike friendly, more people are getting bikes. Here's what you need to know about life on two wheels

BY CARLY SHERIDAN AND THE EDITORS
PORTRAITS BY AMANDA SKUSE

LEADER of the PACK



TIM CRESSMAN WAS TIRED of seeing bikes in offices, hallways, stairways, and furnace rooms. Last December, Cressman, the maintenance and engineering manager for Molson Coors Brewery at the foot of the Burrard Bridge, decided to install six double-sided, self-contained storage units. Among the workforce of about 200, there were only a dozen or so consistent riders, but the brewery was committed to reducing its carbon footprint and saw this as an excellent opportunity to encourage green practices. The units are free to employees who are then assigned a locker and handed the key. The brewery has change rooms, showers, and locker rooms, as well as an on-site gym and biweekly yoga classes. The company hopes to roll out similar programs across the country. Other employers, take note. — C.S.

RIDES & RACES

Vancouver Bicycle Club This granddaddy of local clubs hosts multilevel rides around the GVRD, with a welcome focus on pub-set lunches. vbc.bc.ca

Central Vancouver Cycling Can you bike three hours at 30 kph? And will you pay \$170 a year (bibshorts included)? cvcycling.com

Ellevation Cycling Club Women-only to UBC, Richmond, or North Van. The **Dirt Series** gives two-day summer retreats, either co-ed or women-only. ellevation.ca, dirtseries.com

Endless Biking Kids (six and up) charge onto North Shore trails; camps (six to 18) fill the summer. **Rain City Bikes** does monthly family rides to Stanley Park. Borrow one of the shop's cruiser/wheelbarrow Bakfiets. endlessbiking.com, raincitybikes.com

GranFondo Whistler On the 120-km trip, climb 2,400 metres of Sea-to-Sky Highway. Canada's first Euro-style "Big Ride." September 11, whistlergranfondo.com

Velopalooza The Dead Baby Bike Club will be there. Naked car protestors, too. Chaos rides two wheels. June 4 to 13, velopalooza.ca

Yaletown Grand Prix A high-speed Canada Day loop through Yaletown. July 1, yaletowngrandprix.com

BC Bike Race Spend seven days circling 400 kilometres through Vancouver, Whistler, Nanaimo, and Powell River. June 27-July 3, bcbikerace.com

See Jane Jump Fifty hit Vancouver Island trails for a women-only weekend. Registration, \$250, includes pro coaching. August 21 and 22, seejanejumpfest.com

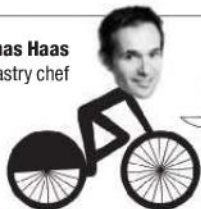
Mike Gillis
Canucks GM



Lynn Colliar
news anchor



Thomas Haas
pastry chef



"Sweet ride!"

Gregor Robertson
mayor



ESSENTIAL GEAR

YOU'VE GOT THE RIDE. Now what? A serious helmet, lights, and a sturdy lock are mandatory. "Anything after that is really a luxury," says Stephen Kim of the Bike Gallery. "I always tell people, the true cost starts *after* you buy the bike."



Trinity helmet by Predator Rain City Bikes, \$82.50



D'Azur canvas bags by Basil Rain City Bikes, \$250



Mistral gloves by Gore Bike Wear La Bicicletta, \$70



Chamois Butt'r La Bicicletta, \$28.50

Selle Italia Turbomatic La Bicicletta, \$280

The Rapha Rain Jacket La Bicicletta, \$295



Bordo X-Plus folding lock by Abus Rain City Bikes, \$187



Polar heart-rate monitor The Bike Gallery, \$530



Garmin GPS system The Bike Gallery, \$830



Glide P7 folder by Dahon Reckless Bikes, \$1,230

BIG WHEELS



the Downhiller

[KATRINA STRAND]

34, Downhill Racer/Free Rider

Visit the Whistler bike park on a summer weekend and you'll notice that almost half the riders are female. That's new, and it's thanks in no small part to downhill champ, coach, and three-time national team member Katrina Strand. "There are so many more opportunities now for women, between camps, coaching, and women's riding nights," she says. "Plus the terrain along the Sea-to-Sky corridor, from the North Shore mountains, to Squamish, Whistler, and Pemberton, is so varied—there's a track for every skill level."

Gear Oakley is king of eyewear and Strand loves her Crow-bars goggles (up to \$210. Oakley.ca). Her helmet (\$450) and apparel are from Troy Lee Designs (Troyleedesigns.ca). "Everything has to fit right, so it's flexible, comfortable, and acts as a barrier so if you fall it doesn't shred to pieces. And in this climate, water-resistance and breathability are key." **The ride** Strand's bike is totally custom; the parts add up to about \$5,000 of serious downhill muscle.



the Commuter

[MARC STOIBER]

46, VP Green Innovation, Maddock Douglas

Super-commuter Marc Stoiber learned to ride on a CCM bike when he five. No matter where he's lived since—Toronto, Calgary, Germany—he's been riding. While he bikes about 300 days a year, it's not as much about the gear or a look as a lifestyle. "People always think I bike as part of the green image. I don't like driving, or paying for gas or \$20 parking downtown, or gridlock. On a bike you always feel green, you're always having fun." Even though he's been hit three times—never in Vancouver, and never causing injury—he won't stop. "I can eat and drink more and I don't get fat, plus I have way more fun than car drivers."

Gear Brodie bike (\$900. Brodiebikes.com). All-weather bike panniers, Mountain Equipment Co-op (\$200. Mec.ca)
Recent purchase A speedometer—"Once you start to measure, you start to get competitive"
Favourite route For fitness, twice a week up MacDonald, along Marine Drive, down to UBC, and around Jericho.



the Road Biker

[BRANDON CRICHTON]

26, Community Development Manager, Giant Bicycles

"I get new people onto bikes; I get people onto new bikes." A sweet gig for the former pro racer, who starting racing 15 years ago. His first serious bike? "A carbon-fibre Mongoose. It cost \$400 and my parents made me pay for half—\$200 is a lot for an 11-year-old." Crichton used to train 25 to 35 hours a week, and would go for 200-kilometre rides every Saturday and Sunday. "When you spend that much time on a bike, fit is key. It has to be comfortable, but it has to be fast and light, too. That's why I wouldn't hesitate to spend \$7,000 on a bike. I have trouble spending \$100 on myself."

Gear His custom Giant bike weighs 15 pounds (30 is typical) and is extremely durable thanks to its one-piece carbon-fibre frame. The saddle is custom—"I'm lucky enough to have a seat that's been essentially moulded to my ass"—as are the Rocket 7 cast-moulded shoes.
Favourite route Start at Sumas, by the border, and wind up to Mount Baker and back along country roads.

TOP SHOPS



THE BIKE GALLERY (above) owner Stephen Kim is one of the most affable members of the cycling community, and his shop caters to all—kids, university students, and a more mature clientele. "Being in Point Grey, our customers tend to be affluent but there is no arrogance. If someone brings in a \$100 bike, absolutely we'll work on it." 4433 W. 10th Ave., 604-221-2453. Vancouverbikegallery.com

RAIN CITY BIKES offers the city's best assortment of European commuter bikes. Rain City caters, says owner Victor Cuevas, to people who want "a comfortable, durable bike that's beautifully designed, who will pay a little more for a bike they'll pass down to their grandkids." The shop also carries stylish helmets, baskets, and bags. 2518 Manitoba St., 604-879-4455. Raincitybikes.com

LA BICICLETTA PRO SHOP welcomes former runners looking for a joint-friendly workout. Co-owner Kevin Corkum says a focus on fitting means adjusting frame and components for both custom and prebuilt bikes (from \$1,500 to \$14,000); with a licensed physiotherapist and gizmos like motion-capture on hand, though, there's no limit on tinkering. 233 W. Broadway, 604-872-2424. Labiciclettaproshop.com

RECKLESS BIKE STORES owner Paul Dragan figures biking is all about exercise, experiencing the city, and feeling good. Reckless is happy to sell "normal bikes to normal people." He carries an extensive selection of folding bikes, the custom Rek-Tek line, high-performance hybrids, and other nontraditional brands. 1810 Fir St., 604-731-2420. Reckless.ca

ON TOP BIKE SHOP takes hardcore seriously. Dan and John Sedlacek heart mountain bikes but also offer downhill and cruisers. Find locals Knolly and Brodie, as well as Dakine apparel and body armour. 3051 Lonsdale Ave., 604-990-9550. Ontopbikeshop.com **VM**

Cypress Place

AT NICKLAUS NORTH



Appreciating the breathtaking beauty of the Whistler Valley and the spectacular mountain peaks that provide the backdrop for Cypress Place at Nicklaus North is no great challenge. For the Burrard Group, with its proven track record in developing residential golf communities, the challenge was to design and build a community that genuinely honoured its environs.

Going beyond mere appreciation of the landscape, Cypress Place establishes a new benchmark for single family developments, which typically find it difficult to achieve "green" status due to their low density. Cypress Place incorporates a number of initiatives in pursuit of sustainability and reduced environmental impact.

The development preserves the natural assets of the land. Mature conifers were maintained as a natural green space within the development. The landscape plan employs native plant species that require less watering. Building materials were sourced within 500 miles of the development area to

reduce the carbon footprint of transportation and to support local natural industries.

The impact of the Cypress Place development is minimized further by a sustainable storm water management system. Storm water is channeled into a permeable water collection system that promotes ground water infiltration. Pollutants and sediment are filtered by aquatic plants in the rain garden demonstration area before infiltrating back into the site's natural ground water system.

The development also includes geothermal heating and cooling. Geothermal utilizes the constant temperature of the earth to reduce the annual heating and cooling costs of a home by up to 80%, and further eliminates reliance on fossil fuels for energy. Typically, homeowners must invest the capital for installation with the resulting cost savings deferred until the up front costs have been recouped over a 7 to 12 year period. However, for a limited time purchasers of Cypress Place lots receive a \$23,000 credit toward the installation of geothermal

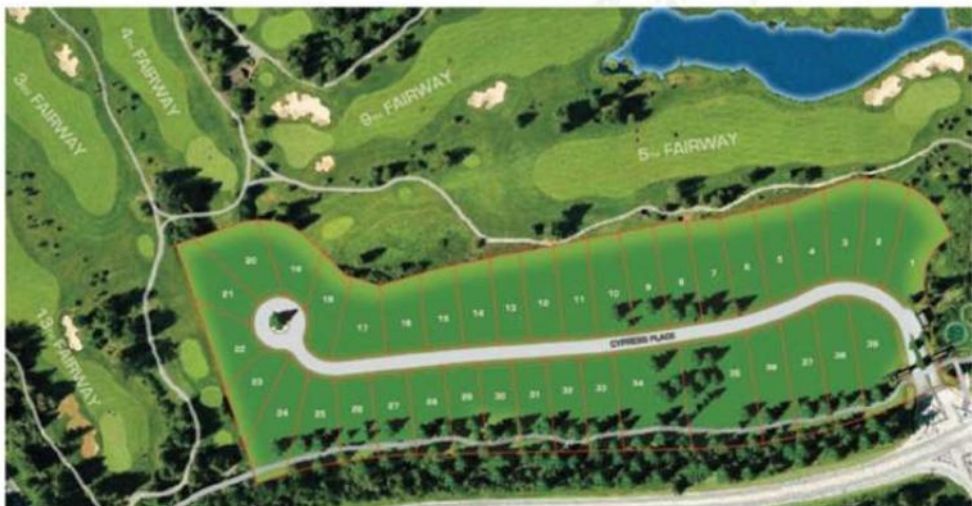
heat exchangers for integration with the mechanical system of their new homes.

Its central location gives residents of Cypress Place ready access to everything from shopping to recreation. The paved Whistler Valley Trail network that links the entire valley is nearby along with local transit, reducing reliance on automobile transportation. Within a short walk or bike ride of Cypress Place are a number of amenities such as Nicklaus North Golf Course and Clubhouse, Meadow Park Recreation Centre, Nesters Market and Whistler Village.

Even the golf course pursues the overall objective. Courses are frequently targets of criticism for their environmental impact. Nicklaus North is certified by Audubon International which recognizes golf courses that protect the environment, conserve natural resources, and provide wildlife habitats.

The last phase in Burrard Group's 20-year vision for Whistler, Cypress Place is the final selection of lots in the Green Lake development area at Nicklaus North. Cypress Place offers optimal building conditions, stunning sight-lines, and prime locations. Only a personal visit can convey the full picture, but you can get a taste at www.cypressplaceliving.com. ■

Cypress Place incorporates a number of initiatives in pursuit of sustainability and reduced environmental impact.




Whistler's premiere lifestyle neighbourhood

Cypress Place
AT NICKLAUS NORTH



Whistler's final offering of home sites at Nicklaus North Golf Course is a residential jewel of 39 single family lots, starting at \$795,000.

604-905-2835
CypressPlaceLiving.com

 Burrard Group


the WHISTLER REAL ESTATE
company limited

www.WorldMags.net & www.aDowns.Net



WINERY OF THE YEAR

2009 CANADIAN WINE AWARDS



Sandhill is proud to be the 2009 Wine Access Canadian Winery of the Year. Each of our single vineyard wines is made with grapes grown exclusively at one distinct vineyard. The complex, subtle, unique character of each vineyard reveals itself each time you raise a glass. Experience the commitment to purity of place that goes into every wine we create.



21st Annual

PHOTOGRAPHY
BY
*Shannon
Mendes*

RESTAURANT AWARDS

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TO OUR
WINNERS

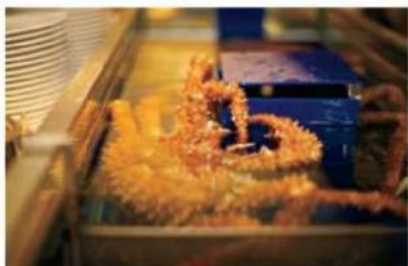
In a year of great expectations and brutal recession, our judges recognized new restaurants that made a mark and established rooms that upped their game



★ ★ ★ ★ ★ ★ ★ ★

RESTAURANT of the YEAR

*BLUEWATER CAFE +
RAW BAR*



★ **Blue Water Cafe + Raw Bar**

1095 Hamilton St.
604-688-8078
Bluewatercafe.net

Cioppino's Mediterranean Grill & Enoteca

1133 Hamilton St.
604-688-7466
Cioppinosyaletown.com

West

2881 Granville St.
604-738-8938
Westrestaurant.com

Bishop's

2183 W. Fourth Ave.
604-738-2025
Bishopsonline.com

Vij's

1480 W. 11th Ave.
604-736-6664
Vijs.ca

There's a reason this landmark room on Hamilton Street always seems to be hopping. Proprietor Jack Evrensel has carefully put together what one judge called "a dining experience that appeals to almost everyone, from serious foodies to suburbanites out for a special night." Executive chef Frank Pabst dazzles, as he has for years, with his "stellar menu highlighting locally sourced, sustainable seafood." Pabst's oversight of the kitchen is complemented by Yoshi Tabo's "beautifully fastidious, expertly crafted sushi." Whether diners station themselves at the sushi bar to watch the action or at one of the tables or banquettes, they can't help but admire the comfort and efficiency of this 170-seat, brick-and-beam culinary den. Add to the mix "a burgeoning cocktail program and a knockout wine list, courtesy of award-winning wine director Andrea Vescovi. Marry all that with seamless front-of-house service and it adds up to a superlative dining experience"—and to Blue Water's first Restaurant of the Year award, edging out Yaletown neighbour Cioppino's Mediterranean Grill.



**CHEF of the
YEAR**

★ **Frank Pabst**

**BLUEWATER CAFE +
RAW BAR**
1095 Hamilton St.
604-688-8078
Bluewatercafe.net

UNSUNG NO MORE

BY Joie Alvaro Kent

FRANK PABST of Blue Water Cafe has been on quite a run. After winning the Gold Medal Plates competition in 2008 (with dishes of Qualicum Bay scallop ceviche and red sea urchin mousse), he took Silver at last year's Canadian Culinary Championships and now adds *Vanmag's* Chef of the Year to the accolades. Our 19 judges cited his "crusade for sustainability," "determination to explore the culinary potential of species that many chefs overlook," and his "impeccable technique." "He may be soft-spoken," said one judge, "but the humble and lovely Blue Water chef is a force to be reckoned with." Born in Germany, Pabst learned classical cooking on the French Riviera at the elbow of such renowned chefs as Dominique Le Stanc (Hôtel Negresco) and Serge Phillipin (Restaurant de Bacon). He moved to Vancouver in 1993 to work at Chartwell's in the Four Seasons Hotel; three years later, he joined Rob Feenie at Lumière, where he was quickly promoted to chef de cuisine. In 1999, he became a founding partner of Pastis, the award-winning Vancouver bistro, before moving to Blue Water Cafe in 2003. "He combines West Coast ingredients, Asian flavours, and classical approaches with a sure and delicate hand," said one judge. "It's time for this unsung hero to step into the spotlight."



ON THE
COVER

Each year we ask our Chef of the Year to help us create a star-themed cover for the next Restaurant Awards issue. Pork belly and star shapes seemed an unpromising combination, yet it proved no challenge for the combined talents of creative director Randall Watson, photographer John Sinal, and last year's winning chef, Robert Belcham. Who says pigs can't fly?

BEST NEW RESTAURANT

★ Campagnolo

1020 Main St.
604-484-6018
Campagnolorestaurant.ca

Maenam

1938 W. Fourth Ave.
604-730-5579
Maenam.ca

Market

1115 Alberni St.
604-695-1115
Shangri-la.com

db Bistro Moderne/Lumière

2551 W. Broadway
604-739-7115 (db)
604-739-8185 (Lumière)
Lumiere.ca

L'Altro Buca

1906 Haro St.
604-683-6912
Altrobuca.ca

In a year that brought Vancouver diners a wide range of excellent new rooms—from Angus An's Maenam (Silver) and Jean-Georges Vongerichten's Market (Bronze) to Honourable Mentions db Bistro Moderne and L'Altro Buca—our judges singled out Campagnolo (Gold) for bringing food that “thrills the palate without breaking the bank” to “an underserved neighbourhood that's being revolutionized, with Robert Belcham, Tom Doughty, and Tim Pittman leading the way.” “The menu of rustic fare finds inspiration in Italy's Piedmont and Emilia-Romagna regions, accented by house-cured charcuterie,” said one judge. “If I ate nothing else for the rest of my life, I could easily live on a diet of crispy ceci with peperoncini, mint, and citrus, tagliarini with pork ragu, and olive oil cake with spice-roasted pears and cinnamon cream.” “It's a truly original room,” said another. “Affordably chic, with a slightly hipsterish vibe, a farmers' market almost on its doorstep, and a neighbourhood pricing philosophy.”



DESIGN of the YEAR

★ Market

1115 Alberni St.
604-695-1115
Shangri-la.com



SHAPE SHIFTER BY Bruce Haden

A HOTEL RESTAURANT is a tricky design challenge: brisk business breakfast and romantic dinner date must work in the same surroundings. The designers at Box Interior had an especially difficult brief for **Market**, the restaurant in the Shangri-La: the space was located in a highly modernist piece of architecture (by West Coast great James Cheng), was supported by one of Asia's most opulent hotel brands, and had to accommodate one of the world's revered chefs (Jean-Georges Vongerichten). What's more, there were three separate rooms—a bistro, a bar, and a fine dining space—plus spacious patios, all of which had to facilitate the ebb and flow of up to 200 diners. There's a subtle whiff of luxe Asia in the result, but the work never feels far from this side of the Pacific, either. Against a basically black-and-white palette, Box threaded hits of olive green to tie the rooms together,

and cleverly positioned the restaurant's bar smack in the middle of things, so that even the most sedate fine diners get warmed up en route to their table by cocktail sippers on Philippe Starck bar stools. Hats off to this happy cacophony. Jean-Georges's feng shui master (flown in from France) gave the setup his blessing. And our judges awarded it Gold.

Main Street's **Campagnolo** (1020 Main St., 604-484-6018, Campagnolorestaurant.com) nabbed Silver. Marc Bricault's skill as a bricoleur (basically, one who uses materials at hand) works a quirky magic while never veering into kitsch. Check out (to take one detail) the lights—bare bulbs are a bit too hip just now, but Bricault makes them shine brighter than anyone else. Campagnolo's gutsy Main Street location conceals a little design gem.

Bronze goes to **Mis Trucos**, (1141 Davie St., 604-566-3960,

Mistrucos.ca). The tone of the room is not unlike the tapas on the menu: small and tasty. In essence, the place amounts to \$45,000 of careful, light touches (not counting owner Kris Barnholden's construction hours). Guests lounge in designer chairs but funky castoffs are what reign here: 1960s light fixtures burn above tables made from wood that Barnholden nabbed from an old pool hall; the bar is all century-old cedar salvaged from his childhood home. Hands-on and handsome—Vancouver needs more places like this.

Shout-outs to the recession-chic touches like the antlers at **The Diamond** (6 Powell St. Di6mond.com) and the radiator railings at **Pourhouse** (162 Water St., 604-568-7022, Pourhousevancouver.com). And to the new **Keg Yaletown** (1011 Mainland St., 604-633-2534, Kegsteakhouse.com), for a deck so splendid you won't know which view to settle on.

BEST BAR/ LOUNGE

★ **Uva Wine Bar**
900 Seymour St.
604-632-9560
Uvawinebar.ca

Pourhouse
162 Water St.
604-568-7022
Pourhousevancouver.com

Bacchus Restaurant and Lounge at the Wedgewood Hotel
845 Hornby St., 604-608-5319
Wedgewoodhotel.com

The Diamond
6 Powell St.
Di6mond.com

Chambar
562 Beatty St.
604-879-7119
Chambar.com

Bacchus at the Wedgewood (Bronze) dominated this category for years—"It's still one of the best places in town to feel like a grown-up ordering a grown-up drink"—but Uva (Gold) finally shakes things up. "[The recently departed] Sebastien Le Goff's smartly chosen list is intelligent and playful, pairing well with elegant nibbles like the fried egg bruschetta. Here, at last, is a bar that offers interesting and changing wines by the glass." At newcomer Pourhouse (Silver), "Jay Jones provides a steady hand with whisky-based house specialties that balance warmth and smoke against a touch of sweet." Honourable Mentions to stylish Gastown bar The Diamond for its Prohibition-era cocktails and to Chambar for wowing with its innovative bar program.

BEST SERVICE

★ **West**
2881 Granville St.
604-738-8938
Westrestaurant.com



the GREEN AWARD

★ **Andrea Carlson**
BISHOP'S
2183 W. Fourth Ave.
604-738-2025
Bishopsonline.com

THROUGH A year of uncertainty, Andrea Carlson held to a locavore philosophy that felt as sturdy as it was effortless. Her green approach got its formal start in 2003 at Sooke Harbour House on Vancouver Island, a restaurant surrounded by herb-rich gardens, fresh seafood, and local producers. In Vancouver she became deeply involved in local community initiatives, including the Green Table Network (to encourage composting and water reduction in restaurants), Growing Chefs (where chefs visit classrooms to discuss sustainable agriculture), and UBC Farm's Outstanding in the Field (a gourmet dining series that promotes farming initiatives). When the 100-Mile Diet was catching on, Carlson (then at Raincity Grill) was the first chef in town to feature a 100-mile menu; more recently, she helped launch the city's compost program by composting with the mayor. Her current position at Bishop's—a room that was ahead of the curve in sourcing and eating locally, organically, and sustainably—is perfectly fitting. As is the judges' selection of the gifted, self-effacing Vancouver native as this year's winner of our Green Award.—Michael Harris

ILLUSTRATIONS
BY
Elizabeth
Traynor



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1095 Hamilton St.
604-688-8078
Bluewatercafe.net

Cioppino's Mediterranean Grill & Enoteca

1133 Hamilton St.
604-688-7466
Cioppinosyaletown.com

C

2-1600 Howe St.
604-681-1164
Crestaurant.com

Great service is choreographed but not stagey, friendly but not overbearing, efficient but never rushed. It's sensing when to show up and when to disappear. West won Gold because of what one judge called its "unfailingly gracious, flawless service, right down to the smallest detail—and service is all about the details." Another judge said it's a testament to the West team that "a room with such refined edges could feel this comfortable." Bishop's (Silver) was recognized as a finishing school for wait staff under John Bishop, "making guests feel at home with his characteristic easy charm," and Blue Water (Bronze) was praised for seamless direction and polished staff.

BEST REGIONAL

★ **Bishop's**

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604-738-2025
Bishopsonline.com

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2-1600 Howe St.
604-681-1164
Crestaurant.com

Blue Water Cafe + Raw Bar

1095 Hamilton St.
604-688-8078
Bluewatercafe.net

West

2881 Granville St.
604-738-8938
Westrestaurant.com

Raincity Grill

1193 Denman St.
604-685-7337
Raincitygrill.com

Standardbearer Bishop's (Gold) won the category with exquisite stone's-throw food that felt effortlessly exuberant. For C (Silver), 2009 was a triple treat of Ocean Wise's national expansion, Robert Clark's sourcing of the rare and the ethical, and chef de cuisine Quang Dang's innovation; Dang's departure (for the Met) is leavened by the return of Clark to the grill. Blue Water (Bronze) plays West Coast against Asia, building exquisite

dishes of cleanly wrought flavour from the ocean's bounty. At West (Honourable Mention), departed chef Warren Geraghty was hailed for "great ingredients, technical perfection, and generosity of spirit." Yuzu-marinated Vancouver Island octopus and tian of Dungeness crab were delicacy incarnate. The menu at Raincity Grill (Honourable Mention) expresses regional love with unflinching delight.

BEST SMALL PLATES

★ **Cru**

1459 W. Broadway
604-677-4111
Cru.ca

Bin 941/Bin 942

941 Davie St., 604-683-1246
1521 W. Broadway,
604-734-9421
Bin941.com

Nook

781 Denman St.
604-568-4554
Nookrestaurant.ca

Campagnolo

1020 Main St.
604-484-6018
Campagnolorestaurant.ca

Sanafir

1026 Granville St.
604-678-1049
Sanafir.ca

★
CAMPAGNOLO
PG.68
←

★ **Sinclair Philip**

SOOKE HARBOUR HOUSE
1528 Whiffen Spit Rd., Sooke
250-642-3421
Sookeharbourhouse.com

LONG BEFORE the 100-Mile Diet, before Bishop's and Ocean Wise and the word "locavore," there was Sooke Harbour House. When Sinclair and Frédérique Philip opened their inn 31 years ago on the edge of Whiffen Spit outside Victoria, fine dining was escargots, duck à l'orange, and Black Forest cake—continental cuisine now seems a lifetime away. They planted a garden to grow the salad greens—radicchio, arugula, mesclun—they'd become used to in France. Almost from the beginning, everything on guests' plates came from local farmers, foragers, and fishermen, as well as their ever-expanding garden. James Walt, executive chef at Araxi, recalls the intellectual discipline the two brought to the kitchen. "Every ingredient we used we discussed, then we experimented, then we changed the menu every day." Sooke Harbour House has been celebrated by everyone from *Condé Nast Traveler* to *Wine Spectator*, and has drawn discerning guests from around the world. But it's the Philips' three decades of infusing visitors, chefs, and staff with their knowledge of place that has helped define West Coast food and earned them this award.

—Christina Burrige



BEST SMALL PLATES CONT'D

Top prize in this competitive group goes to Cru: "From food and wine pairing to measured innovation on the plate, owner Mark Taylor and chef Alana Peckham get it right every time." At late-night favourites Bin 941 and Bin 942 (Silver), you'll find "gutsy, funky, and fun food with a splash of attitude, just like their imagineer Gord Martin." The West End's buzzy, unpretentious Nook (Bronze) serves fresh pastas (our judges loved the gnoc-chi with meatball morsels), perfectly charred pizzas, and a well-priced wine list. Multiple-category winner Campagnolo (Honourable Mention) is "a restaurant for our times; drop by for piadine porchetta, Frangelico and chocolate tart—and still wind up with change from a twenty. Great by-the-glass picks, too." Honourable Mention to Sanafir's sexy room.



CRU
PG.70



Q4

2611 W. Fourth Ave.
604-734-4444
Q4restaurant.com

Cibo Trattoria

900 Seymour St.
604-602-9570
Cibotrattoria.com

La Terrazza

1088 Cambie St.
604-899-4449
Laterrazza.ca

The judges had kind words for Il Giardino (Silver), Q4 (Bronze, formerly Quattro), and Honourable Mentions Cibo and La Terrazza, but the room that got unqualified raves was Cioppino's. "You won't find any five-storey deconstructions or decorative squiggles and swirls on chef/proprietor Pino Posteraro's plates," said

BEST FORMAL ITALIAN

★ **Cioppino's Mediterranean Grill & Enoteca**
1133 Hamilton St.
604-688-7466
Cioppinosyaletown.com

Il Giardino
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604-669-2422
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one. "Just quality ingredients imaginatively combined and flawlessly executed. The pasta dishes are uniformly memorable." A sommelier mentioned Posteraro's extensive wine knowledge and gift for pairing. Another judge spoke of the chef's "culinary intelligence, fastidious attention to detail, and military oversight of his kitchen. He even does his own desserts, and beautifully."

BEST CASUAL ITALIAN

★ **L'Altro Buca**
1906 Haro St.
604-683-6912
Altrobuca.ca

Campagnolo (TIE)
1020 Main St.
604-484-6018
Campagnolorestaurant.ca

La Quercia (TIE)
3689 W. Fourth Ave.
604-676-1007
Laquercia.ca

La Buca
4025 MacDonald St.
604-730-6988
Labuca.ca

Casual Italian has matured with the appearance of rooms like Silver co-winners La Quercia and Campagnolo, and La Buca (Bronze). All three tightly packed neighbourhood staples drew flattering comments from the judges, but it's La Buca's recently sold cousin, L'Altro Buca, in the West End, that took Gold. "Andrey Durbach eschews the media circus and goes about producing beautifully made, reasonably priced food," said one judge. "He should be canonized on the basis of his foie gras parfait alone," said another. "Who says a value-driven menu has to sacrifice on quality?" asks another. "Andrey understood what this city needed before we did ourselves, and delivered it to us in a cozy setting that, as an added bonus, has one of the most pleasant courtyards in the city."



BARTENDER of the YEAR

BOY WONDER

BY Neal McLennan

★ **Shaun Layton**
GEORGE
1137 Hamilton St.
604-628-5555
Georgelounge.com

IT WAS JANUARY 2008 and George Lounge in Yaletown was listing. Nick Devine, the watering hole's mixology magician (and our 2007 Bartender of the Year), had departed to open his own place. And when it was announced that Devine's replacement would be a diminutive 27-year-old kid who grew up on the North Shore, things looked dire. They don't anymore. What the principals of George immediately recognized is that Shaun Layton is the Doogie Howser of mixology—taking his bartender course before he was of legal age, then setting up shop behind the bar at the West Van Keg as soon as he turned 19 ("I can literally make a Keg-sized caesar in the dark.") But it's at George that he's put his stamp on the list by bringing back beautifully made classics—Old-Fashioneds, Negronis, Aviations—made with hand-chipped ice in his collection of antique glasses (and offering, for those who are interested, a side course on the drink's storied history). He also turned out to be a whiz at competitions, winning the Giffard and the Bombay Sapphire. But his real legacy may be the extent to which he's putting Vancouver on the world map. A voracious traveller, he can't visit London or Paris—or anywhere, it seems—without patronizing every bar in town. As a result he's developed a global network of like-minded cocktail savants, several of whom he invited back to Vancouver to tend bar during the Olympics. For those three weeks, the jam-packed George was a festive variation on the theme of international competition. The winners? Everyone who raised a glass and sipped.



PREMIER CREW

- ★ David Stanger (1)
- ★ Eryn Collins (2)
- ★ Kurtis Kolt (3)
- ★ Katharine Manson (4)
- ★ Michael Stanger (5)

OLD SCHOOL SERVICE, on the wane but still appreciated for its detail-driven protocols, demands that its well-pressed students clear from the right, address their charges as “sir” or “madam”, and give “discretion” new meaning. Identical twins **Michael and David Stanger**, of The Beach House and CinCin respectively, are widely known for their adherence to these long-established rules—and for their unending willingness to argue about them. New School service, by contrast, takes the best of the Old and filters out the assumed omniscience. Competent wine service, quick table setting, and the mental dexterity to make every guest feel at ease are taught, but often delivered with a familiarity that would make the ancien régime blanche. **Katharine**

FULL SERVICE

BY *Andrew Morrison*

Manson is well-versed in the minutiae of proper service, but when Fuel rebranded as the more casual Refuel last year, it was her welcoming smile that was instrumental in selling the idea to regular guests in her capacity as general manager.

Eryn Collins left her gatekeeper position at Blue Water Cafe to become head of customer relations at Chambar last year. “She’s so genuine,” says Chambar owner Karri Schuermans. “I don’t know of anyone else who can speak to hundreds of people every day and be so sweet and down to earth.” **Kurtis Kolt**, former GM at Salt Tasting Room and this year’s Sommelier of the Year at the Playhouse wine festival, combines food experience with serious wine chops: he’s certified by the Wine and Spirit Education Trust and currently enrolled in the Winemaking program at UC Davis. With two critical successes under his apron (Aurora Bistro and Salt), when he gives advice, you take it.



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604-879-7119
Chambar.com

The Irish Heather

212 Carrall St., 604-688-9779
Irishheather.com

La Rúa

4557 Blackcomb Way, Whistler
604-932-5011
Larua.ca

Transylvania Flavour Restaurant

2120 W. Broadway
604-730-0880
Transylvaniasflavour.com

Five years on, “the little restaurant that could,” as one judge put it, “still can, and does.” Another judge pointed to the “innovative and excellent cuisine, a bar program that’s second to none, and stellar desserts” at Chambar (Gold). Other commendations: “There’s a real warmth to the assured service which makes the room feel friendly and lively, without tipping into frantic buzz.” “Euro Vancouver cooking with a North African influence makes a welcome change from the relentlessly local focus of so many rooms.” “The food is unpredictable in the most delightful way. Moules Congolaise always rates, as do fries with harissa mayo. And the lamb tagine!” A year of expansive thinking has yielded—after last year’s Café Medina—a private room, a house-brewed Belgian ale, and the Dirty Apron cooking school next door. Chambar took this category hands down.

BEST FORMAL FRENCH

★ Le Crocodile

100-909 Burrard St.
604-669-4298
Lecrocodilerestaurant.com



MIKU
PG. 79

WORTH *the* DRIVE

Pearl on the Rock

14955 Marine Dr.
White Rock
604-542-1064
Pearlrestaurant.ca

La Belle Auberge

4856 48 Ave.
Ladner
604-946-7717
Labelleauberge.com

The Pear Tree Restaurant

4120 E. Hastings St.
Burnaby
604-299-2772
Peartreerestaurant.net

MOVABLE FEASTS

BY Jesse Spencer

WITH SUCH A diverse panoply of rooms to choose from, Vancouverites need a good reason to head out of town for dinner. In White Rock, you'll find one on Marine Drive. Most spots on the beach strip compete with one another; Pearl on the Rock aspires to the polished service, wine knowledge, and fine-dining flavours of Vancouver's best rooms—and nails it with dishes such as the house-made charcuterie plate and perfectly seared Qualicum scallops with spring pea and Alpine Gold agnolotti. Pearl trumps Giraffe as the best restaurant in White Rock; its sister room, Onyx, up the hill at Five Corners, is the area's best steakhouse.

A shorter tunnelling effort takes you to La Belle Auberge in Ladner, a rather dowdy converted Victorian house that makes up for its dated trappings with food expertly prepared and

presented: flavourful lobster bisque, succulent osso buco, silken chocolate-hazelnut mousse. Chef/proprietor Bruno Marti brings a little touch of Europe to Ladner with a room that endures thanks to chef de cuisine Tobias MacDonald's flawless execution of continental classics.

In Burnaby, Scott Jaeger quietly goes about the business of filling his warm, tasteful, intimate room by turning out fastidiously original takes on poached free-range chicken, pan-seared rainbow trout, and Kettle Ridge beef tenderloin. Pear Tree's menu is brief but carefully focused, the service friendly but professional. And the desserts (especially the lemon tart) are stunning. This is a culinary oasis on an unlikely stretch of Hastings, well worth a visit. Eastward ho!

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BEST FORMAL FRENCH CONT'D

Lumière

2551 W. Broadway
604-739-8185
Lumiere.ca

Market

1115 Alberni St.
604-695-1115
Shangri-la.com

La Belle Auberge

4856 48 Ave., Ladner
604-946-7717
Labelleauberge.com

Five Sails Restaurant

410-999 Canada Place
604-844-2855
Fivesails.ca

Much praise for the revitalized Lumière (Silver): "We've been thoroughly seduced by the elegant constructions and flavours plated by the impressive partnership of Daniel Boulud and Dale MacKay." But Le Crocodile won Gold for its "unstinting respect for French techniques and dining." "Trends come and go," said one judge, "but Michel Jacob's cooking provides Vancouver with substance, sustenance, and exacting consistency." Another: "It's always a delight to dine here, a sense that things taste exactly as they should. Many restaurants succeed by evolving constantly. Le Crocodile takes the opposite approach, remaining true to its traditional soul." Market at the Shangri-La won Bronze for fulfilling its promise "to deliver a polished but understated room with boundless taste and a mature elegance."



BISHOP'S
PG. 70



**BEST CASUAL
FRENCH**

★ **Pied-à-Terre**

3369 Cambie St.
604-873-3131
Pied-a-terre-bistro.ca

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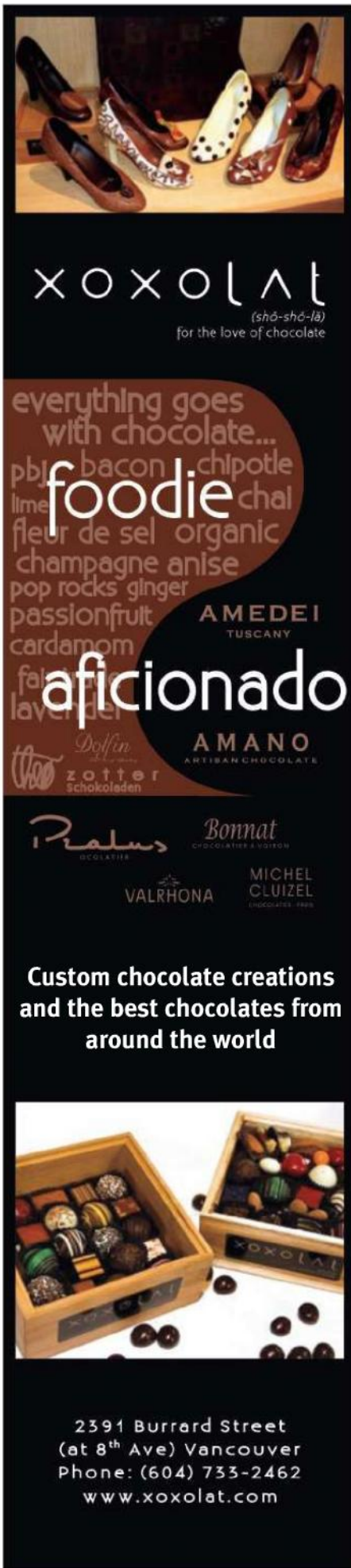
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BEST CASUAL FRENCH CONT'D

db Bistro Moderne

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604-739-7115
Lumiere.ca

Les Faux Bourgeois

663 E. 15th Ave
604-873-9733
Lesfauxbourgeois.com

Provence Marinaside

1177 Marinaside Cres.
604-681-4144
Provencevancouver.com

La Régale (‘‘rich, tasty, and good value—a recipe for success’’) and Lumière sibling db Bistro Moderne (‘‘a sleek, sophisticated, buzzy room offering sophisticated, yummy comfort food—the pork cheek tortellini is to die for’’). Honourable Mentions to approachable bistro Les Faux Bourgeois (‘‘marvellous steak frites’’) and Yaletown’s Provence Marinaside.

**BEST
SEAFOOD**

★ **Blue Water Cafe + Raw Bar**

1095 Hamilton St.
604-688-8078
Bluewatercafe.net

C

2-1600 Howe St.
604-681-1164
Crestaurant.com

Tojo's

1133 W. Broadway
604-872-8050
Tojos.com

‘‘Who can resist Andrey Durbach’s impossibly sound and happily robust prix fixe offerings?’’ said one judge of Cambie Street boîte Pied-à-Terre (Gold). ‘‘Lunch at \$25 is an absolute steal,’’ said another, ‘‘and the dinner menu is equally appealing.’’ ‘‘Solid, unapologetically French classics that belong on any serious bistro menu—steak frites, crispy roast chicken, rabbit in mustard sauce—always nicely executed and well-priced.’’

The judges also had kind words for West Vancouver’s

Sun Sui Wah

3888 Main St., 604-872-8822
102-4940 No. 3 Rd., Richmond
604-273-8208
Sunsuiwah.com

Coast

1054 Alberni St.
604-685-5010
Coastrestaurant.ca

Blue Water Cafe (Gold) edges out Silver winner C, in large part because of the judges' response to our Chef of the Year's "Unsung Heroes" menu. Chef Frank Pabst "knows all of the ocean's bounty," said one judge, "from mollusks and mackerel to the roes and urchins of the deep. And he turns it into plates that are as surprising as they are satisfying." "His use of local seafood in Mediterranean-inspired dishes brings a unique quality to everything that hits the pass," said another. The judges also appreciated the "finely executed sustainable seafood" of (now departed) Quang Dang at C, and the "care and imagination" that goes into Tojo's takes on seafood (Bronze).

BEST FORMAL JAPANESE**★ Tojo's**

1133 W. Broadway
604-872-8050
Tojos.com

Miku Restaurant

1055 W. Hastings St.
604-568-3900
Mikurestaurant.com

Octopus' Garden

1995 Cornwall Ave.
604-734-8971
Octopusgarden.ca

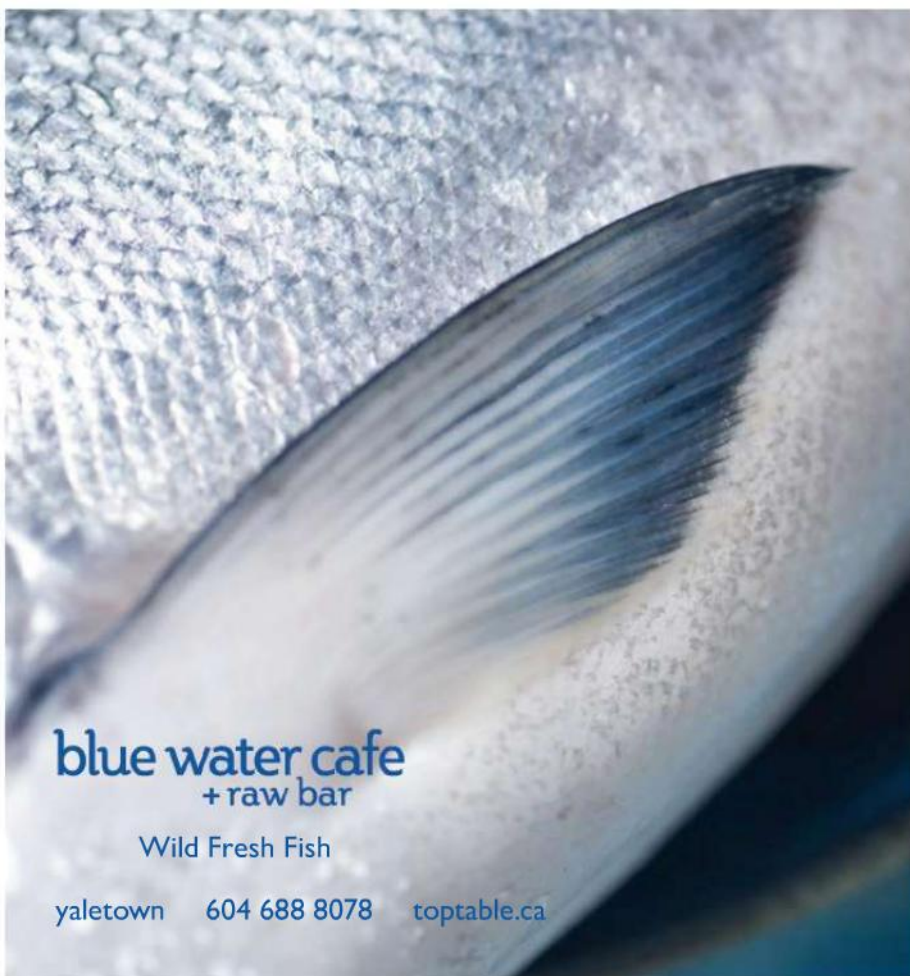
En Cuisine

4422 W. 10th Ave.
604-730-0330
Encuisine.ca

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BEST FORMAL JAPANESE CONT'D

half-block, Tojo [Gold] has to be recognized for the astonishing alchemy he works with the bounty from our oceans." Silver to Miku for high style from a small Japanese restaurant chain specializing in aburi (blowtorched sushi); our judges especially loved the myriad takes on spot prawns (including the heads, tempura-style). Octopus' Garden (Bronze) turns out inventive rolls like the maki soba: crab and oba leaf wrapped around buckwheat noodle and deep-fried in ginger soup. Honourable Mentions to En for "avocado salad, calamari rice bridge, and haccho miso lamb" and to the Blue Water's Raw Bar for Yoshi Tabo's sophisticated sushi and sashimi.

BEST CASUAL JAPANESE

★ **Kingyo**
871 Denman St.
604-608-1677
Kingyo-izakaya.com

Dan Japanese Restaurant
2511 W. Broadway
604-677-6930
Danrestaurant.com

ShuRaku Sake Bar and Bistro
833 Granville St.
604-687-6622
Shuraku.net

Guu
838 Thurlow St.
(multiple locations)
604-685-8817
Guu-izakaya.com

Lime
1130 Commercial Dr.
604-215-1130
Limerestaurant.ca

Ebullient service that never loses sight of the details—"The rice served under their ebi tempura is absolutely perfect," said one judge—helped Kingyo score Gold. Silver to Dan Sushi for "pristine sushi, ethereal tempura, and a comprehensive sake program." At ShuRaku Sake Bar and Bistro (Bronze) executive chef Mashiro Omori's menu overdelivers on casual izakaya fare. "Sashimi is impec-

cably trimmed and meltingly fresh, and—pleasant surprise—they offer perhaps the best BBQ you'll ever eat." Our judges Honourably Mentioned the Robson location of Guu for its late-night small plates and the Drive's Lime for its decadent, well-priced four-course lobster dinner.

BEST FORMAL CHINESE

★ Kirin

1172 Alberni St.
604-682-8833
Kirinrestaurant.com

Sun Sui Wah

3888 Main St., 604-872-8822
102-4940 No. 3 Rd., Richmond
604-273-8208
Sunsuiwah.com

Jade Seafood

8511 Alexandra Rd., Richmond
604-249-0082
Jaderestaurant.ca

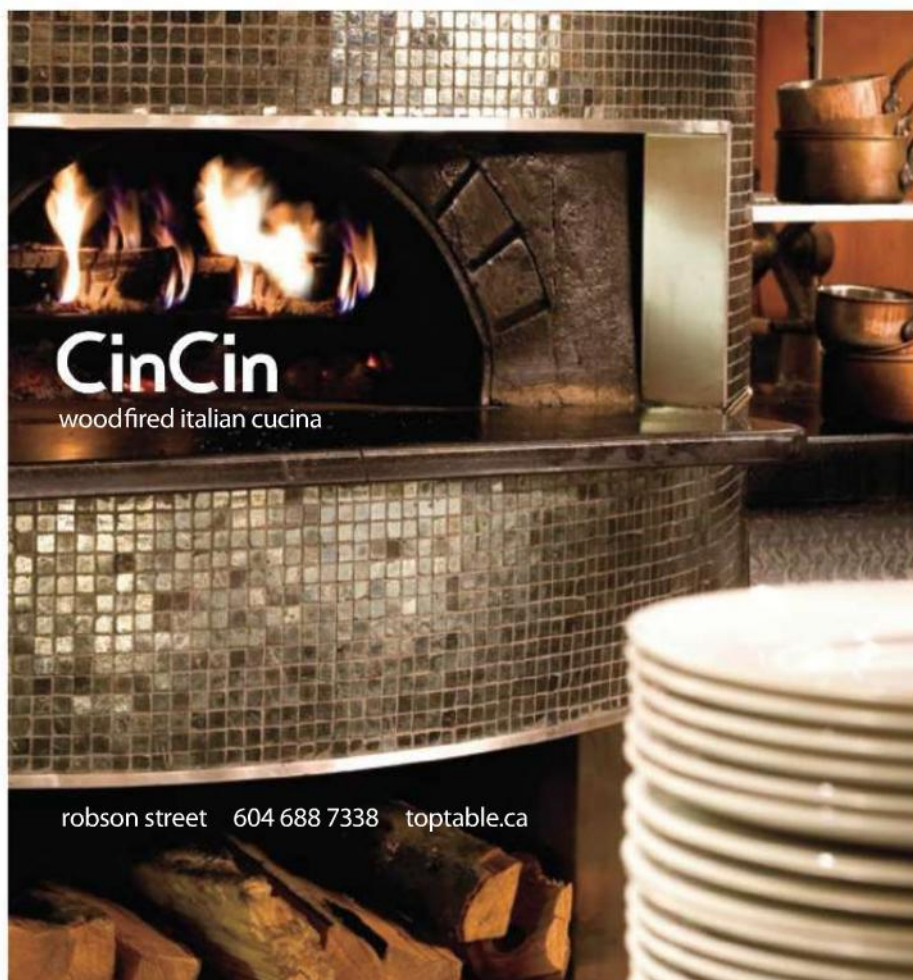
Sea Harbour

3711 No. 3 Rd., Richmond
604-232-0816
Seaharbour.com

Shanghai River

110-7831 Westminster Hwy.
Richmond
604-233-8885

The formal kitchen at Kirin (Gold) makes everything—from roasted suckling pig to complete wedding banquets—in-house. Extra points for its spotlight on the local. The King crab dinners are legendary at Sun Sui Wah (Silver), which knows no bounds in ingredients and service, particularly at the gracious Richmond location. Jade Seafood (Bronze) puts the emphasis squarely on fresh, clean flavours. "Sharply executed dim sum brings tremendous lift to classics: truffle oil in delicate mushroom dumplings; Japanese pickled ginger in a deep-fried shrimp roll." Honourable Mentions: innovative Sea Harbour balances "Cantonese spice, savour, sharpness, and sweet;" Shanghai River charms with its double-boiled duck soup, sea-sweet stir-fried shrimp, and braised tung po pork belly.



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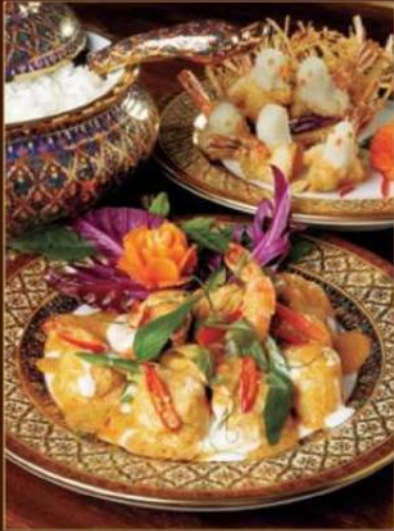


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604-304-8288

Alvin Garden
4850 Imperial St., Burnaby
604-437-0828

Koon Bo Seafood
5682 Fraser St.
604-323-1218

Ho Yuen Kee
6236 Fraser St.
604-324-8855

Dai Tung
108-1050 Kingsway
604-872-2268

The xiao long bao buns at perennially Gold-winning Chen's "burst with clean, delicate porky broth." Save room for perfect Shanghainese desserts like black-sesame pastry and red-bean spring rolls. "The most consistently exciting restaurant over the last year," enthused one judge of Alvin

Garden (Silver), "manages a level of finesse usually beyond the grasp of casual rooms." Piquant Hunan fare delivers sourness, deep chili heat, and rich smokiness. At packed Koon Bo (Bronze), focused Hong Kong-style cooking amps the sweet and sour of old Chinatown. Must-orders: stir-fried beef with house-made pickles, honey garlic pork in a basket of fried noodles, and (order ahead) crispy chicken. Honourable Mentions: Ho Yuen Kee (try the ethereal dungeness crab) and dim sum mecca Dai Tung (for the salted chicken, and the impressive selection of egg tarts).

BEST DIM SUM

★ **Kirin**
1172 Alberni St.
604-682-3038
Kirinrestaurant.com

Sun Sui Wah
3888 Main St.
604-872-8822
Sunsuiwah.com



Gingeri

323-5300 No. 3 Rd., Richmond
604-278-6006

Shanghai River

110-7831 Westminster Hwy.
Richmond
604-233-8885

Red Star

8298 Granville St.
604-261-8389
8181 Cambie Rd., Richmond
604-270-3003

More than any other Chinese restaurant in town, Kirin (Gold) pays attention to the seasonal and the local, which means its dim sum menu is updated monthly. Despite its size, the room also manages unflagging consistency in both service and food prep. When on Main Street, hit Sun Sui Wah (Silver), where much of the packed room will order the baked tapioca pudding (a must). Bronze goes to Gingeri, where dim sum is fresh and highlighted by clean flavours. Honourable Mentions: Shanghai River dishes excellent house-made dumplings and Chinese doughnuts; Red Star is the go-to place for old-school dim sum.



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CHARLIE'S

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BAR

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SOCIETY

BEST INDIAN

★ Vij's

1480 W. 11th Ave.
604-736-6664
Vijs.ca

Rangoli

1488 W. 11th Ave.
604-736-5711
Vijsrangoli.ca

Ashiana Tandoori

1440 Kingsway
604-874-5060
Ashianatandoori.com

Chutney Villa

147 E. Broadway
604-872-2228
Chutneyvilla.com

Akbar's Own

1905 W. Broadway
604-736-8180
Akbarsown.com

The upside to the inevitable queues at perennial Gold winner Vij's (bar snacks aside)? The excuse to deke next door to younger sib Rangoli (Silver), where the same beautiful vegetables and sleek, substantial meals come in more modest presentation. Still hungry? Ashiana (Bronze) had Vancouver's first tandoori oven 30 years ago and it's still the best. Tandoori fish and vegetables indicate a willingness to reinvent to suit the times from, said the judges, "the most honest Indian restaurant in town." Honourable Mentions: funky, stylish Chutney Villa's dosas and other South Indian dishes; and the unabashedly spiced menu at Akbar's Own.

BEST KOREAN

★ Hanwoori

5740 Imperial St., Burnaby
604-439-0815

Sura Korean Cuisine

1518 Robson St.
604-687-7872

Seoul House Royal

1215 W. Broadway
604-739-9001

Jang Mo Jib

1719 Robson St.
(multiple locations)
604-642-0712

Insadong Korean Restaurant

301-403 North Rd., Coquitlam
604-936-3778
Insadong.ca

Hanwoori takes Gold for top-flight Korean fare. Expats flock for homey dishes like jeyuk bossam—thin strips of tender pork belly wrapped in cabbage leaves with oyster-studded kimchi—and pajeon, a seafood-scallion pancake pan-fried to perfection. Silver goes to Sura for "injecting much-needed sophistication into the Robson street Korean scene." "Bulgogi bibimbap—a hot stone bowl filled with rice, shredded vegetables, seaweed strips, barbecued beef, and a glistening egg yolk—satisfies in spades." Venerable Seoul House Royal wins Bronze; Honourable Mentions to Jang Mo Jib ("the original Robson Street student hangout that makes a killer spicy pork rib hot pot") and Insadong ("where Korean families gather for giant seafood hot pots").

BEST THAI

★ Maenam

1938 W. Fourth Ave.
604-730-5579
Maenam.ca

Salathai

3364 Cambie St., 604-875-6999
102-888 Burrard St.
604-683-7999
Salathai.ca

Montri's Thai Restaurant

3629 W. Broadway
604-738-9888
Montri-thai.com

Tangthai

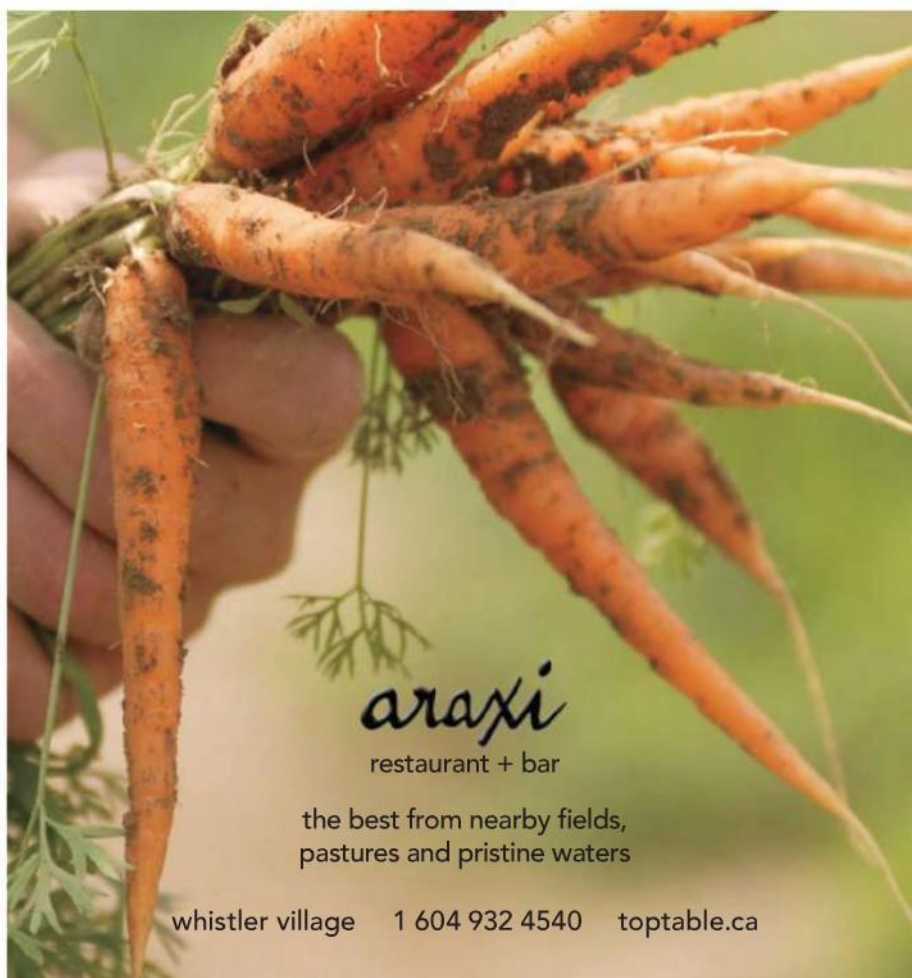
1626 W. Broadway
604-737-8424
1779 Robson St., 604-893-8424
Tangthai.ca

PRODUCER/ SUPPLIER of the YEAR



★ **Dirk Keller and Bea Graf**
SLOPING HILL FARM
350 Parker Rd.
Qualicum Beach
250-752-0570

A DECADE AGO, Dirk Keller and Bea Graf started up a little farm on Vancouver Island. Their idea was to grow berries and flowers, but things took a turn for the porcine. Why pigs? "We inherited some barns, and barns need to be filled," says Keller, co-owner of the much-ballyhoo'd pork farm near Qualicum Beach. "So we settled on pigs. They're smart, they're clean, they're stubborn—they're a lot like us." The couple grew up a few kilometres apart in central Germany, an agricultural area where, he says, land is considered too precious for inefficient kindness to animals; the couple was determined that their animals (40 sows, plus boars and babes) would lead a more dignified, free-range existence. Standard Whites got sunburned, so they switched to Berkshire and Hampshire breeds raised on custom grain. The resulting meat—fattier, richer—was a hard sell at first, but thanks to Refuel chef Robert Belcham's evangelism, the past five years have been less struggle, though no gravy train. (Belcham likes the way the meat changes with the seasons, subtly suiting different dishes.) "It's quality of life for the animals, that's the main reason we do this," says Keller. "Dogs look up to you. Cats look down on you. Pigs, you're just buddies." —*John Burns*



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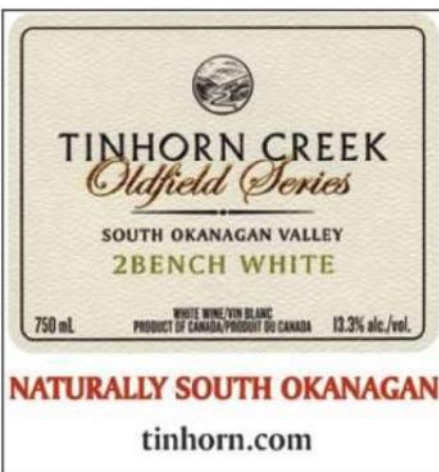
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21ST ANNUAL RESTAURANT AWARDS

BEST THAI CONT'D

When life gives you lemons, says Angus An, make oysters with lemongrass. Gastropod, An's former bistro, was retooled and reThai'd for the recession and emerged as Maenam (Gold): innovative, authentic, unapologetic in ingredients and spicing. At Salathai (Silver), som tum (papaya, chili, lime salad) and the seafood-coconut curry of gaeng pa-nang are authenticity on a plate. Category stalwart Montri's (Bronze) places for warmth of spice: "grilled beef yum-nua sets the palate ablaze." Newcomer Tangthai (Honourable Mention) packs in the thrifty for lunch, but dinner is when the kitchen truly shines. Larb moo (minced pork salad) arrives in four-alarm glory.

BEST

VIETNAMESE

★ Phnom Penh

244 E. Georgia St.
604-734-8898

Pho Thai Hoa

1625 Kingsway, 604-873-2348
1101-8328 Capstan Way
Richmond, 604-278-8028
Phothaihoa.com

Pho Tan Vietnamese Restaurant

4598 Main St.
604-873-3345

Thai Son Restaurant

373 E. Broadway
604-875-6436

Pho Hoang Vietnamese

238 E. Georgia St.
604-682-5666
3388 Main St., 604-874-0832

Gold winner Phnom Penh "is in a class of its own, so it's no surprise this little gem is a must-stop for out-of-town chefs and foodies alike." Our judges singled out the crispy frogs legs and the finger-licking garlic chicken. At Pho Thai Hoa (Silver), the rare-beef soup "delivers on all three counts: tender meat; rich, deeply flavoured broth; and perfectly cooked noodles." At Pho Tan Vietnamese Restaurant (Bronze) our judges loved the table condiments



The city has come back to Gastown, discovering in the process that **SOCIAL** is better than ever.

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Central to the Social experience is the ability to enjoy it in so many ways. Of course, Social is ideal for a leisurely evening with friends in the lounge or over dinner, but those are by no means the only options. A weekend brunch can feel like precious stolen time, and Social can even be one of the highlights of the work week. The lunch menu makes Social a refreshing midday escape and the accomplished deli staff are ready with a quick tasty sandwich or all that a group needs for a working lunch.

Owner Kirk McLean and General Manager Jim Bateman share a vision for Social as an essential part of Vancouver dining. "When people think of getting together around a table," Kirk says, "we want them to make it a Social occasion."

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Travel & Leisure Magazine "Top 500 World's Best Hotels", 2010



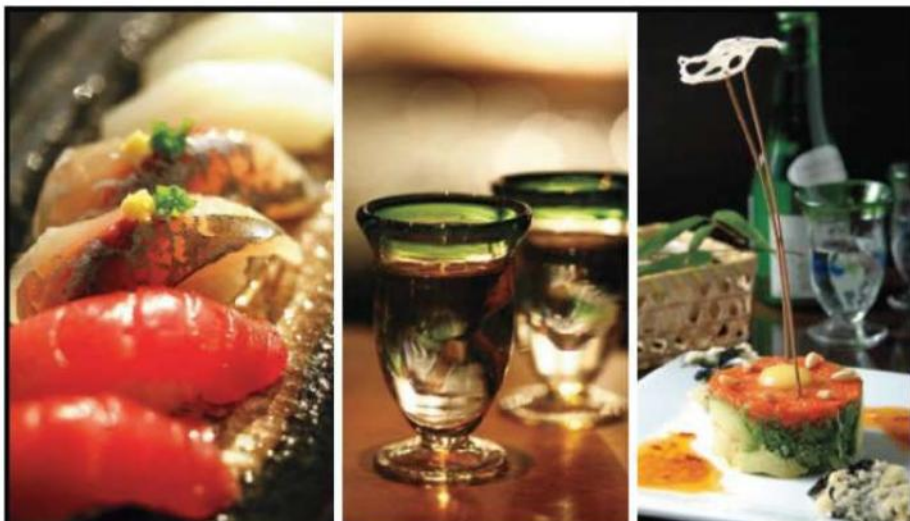
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("better tended than the greens at Augusta"). Honourable Mentions to Thai Son Restaurant and Pho Hoang Vietnamese.

BEST OTHER ASIAN

★ Spice Islands Indonesian Restaurant

3592 W. 41st Ave.
604-266-7355
Spiceislandsindonesian.com

Banana Leaf

820 W. Broadway
(multiple locations)
604-731-6333
Bananaleaf-vancouver.com

The Flying Tiger

2958 W. Fourth Ave.
604-737-7529
Theflyingtiger.ca

Café Kathmandu

2779 Commercial Dr.
604-879-9909
Cafekathmandu.com

At Spice Islands (Gold), the brightness and depth in plates like lempur—sticky-rice dumplings of lime-scented chicken—and rendang daging owe much to freshly toasted and ground spices. Banana Leaf took Silver on the strength of its original West Broadway room, whose roti canai trumps any in the city. Pan-Asian street food unites the wanderlust menu at Flying Tiger (Bronze). It all works because of Tina Fineza's focus on detail and authenticity. Curries at Café Kathmandu (Honourable Mention) are softer, more elegant than their Indian counterparts. Unfamiliar with Nepali and Tibetan cuisine? Submit to taste ambassador Abi Sharma and his tender khasiko maasu (goat) simmered in a rich, hearty sauce.

BEST of the AMERICAS

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Lataqueria.ca

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3250 Main St.
604-875-6246
Latitudeonmain.com

Rinconcito Salvadoreño

2062 Commercial Dr.
604-879-2600

Doña Cata

5076 Victoria Dr.
604-436-2232
Donacata.com

At Cobre (Gold), the pan-Latin menu “zings regional ingredients with raucous spice: albacore tuna ceviche, pulled duck tacos, and salsa’d sablefish all stand out.” La Taqueria (Silver) was honoured for well-sourced ingredients and humble prices on a short menu including arrachera (marinated skirt beef) and de cachete (braised Chilliwack pork cheeks). Habit/Cascade cousin Latitude (Bronze) liberally but sensibly spices small plates with Latin heat. Ana Herrera’s handmade pupusas still pack the house at Rinconcito Salvadoreño (Honourable Mention); and fellow Honourable Doña Cata delivers beautifully seasoned and layered traditional tacos—go for the al pastor and carnitas.

BEST STEAK- HOUSE/CHOPS

★ Gotham Steakhouse

615 Seymour St.
604-605-8282
Gothamsteakhouse.com

Hy’s Encore

637 Hornby St.
604-683-7671
Hyssteakhouse.com

The Shore Club

688 Dunsmuir St.
604-899-4400
Theshoreclub.ca

Hamilton Street Grill

1009 Hamilton St.
604-331-1511
Hamiltonstreetgrill.com

Joe Fortes

777 Thurlow St.
604-669-1940
Joeportes.ca

Gotham takes Gold for "the best-quality meat and best Chicago-style sear in the city." Said another judge: "The food can't be called inventive, but those hankering after a perfect slab of USDA Prime are rarely looking for razzle-dazzle." The judges awarded Silver to Hy's Encore ("The luxe upholstery, weighty wine list, and thick AAA Alberta beef are reminiscent of an opulent yesteryear") and Bronze to the Shore Club ("What a steakhouse should feel like: opulent without being ostentatious, and filled with helpful staff—and red meat"). Honourable Mentions to price-conscious 'hood hangout Hamilton Street Grill and Thurlow stalwart Joe Fortes.

BEST CASUAL CHAIN

★ **Cactus Club Cafe**

588 Burrard St.
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604-682-0933
Cactusclubcafe.com

Memphis Blues

1342 Commercial Dr.
(multiple locations)
604-215-2599
Memphisbluesbbq.com

Joey Restaurants

507 Burrard St.
(multiple locations)
604-915-5639
Joeyrestaurants.com

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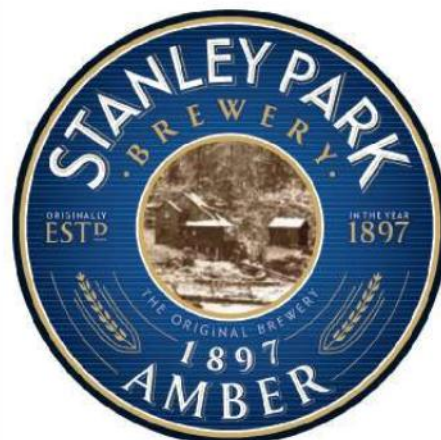
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'09 than the still effervescent Cactus Club (Gold). Alongside signature Feenie dishes like BBQ duck clubhouse and soy-marinated sablefish were interesting newcomers like hunter chicken with wild mushroom. (Coming next: a Club-branded stand at English Bay.) Consistency can be a chain's weakest link, but steadfastness has forged success for the five locations of Memphis Blues (Silver). There's no disputing George Siu and Park Heffelfinger's mastery of all things meat or their evangelism for pulled pork that's soft like buttah. Joey (Bronze) has come on strong this year with new concepts like spinoff burger'n'brew joint Local. Honourable Mentions: Earl's upped the ante in Yaletown with the splashy, cocktail-friendly V Lounge. Meanwhile, *Daddy Daycare* meets *Food Revolution* at Rocky Mountain: yes to the free-range food; beware the free-range rugrats.

BEST NORTH SHORE

★ Fraiche

2240 Chippendale Rd.
West Vancouver
604-925-7595
Fraicherestaurant.ca

La Régalade

103-2232 Marine Dr.
West Vancouver
604-921-2228
Laregalade.com

Gusto di Quattro

1 Lonsdale Ave.
North Vancouver
604-924-4444
Quattrorestaurants.com

The Observatory

6400 Nancy Greene Way
on Grouse Mountain
North Vancouver
604-998-5045
Grousemountain.com

Dundarave Fish Market

2423 Marine Dr.
West Vancouver
604-922-1155
Dundaravefishmarket.com

Time was, North and West Vancouver residents made do with B-list dining if bridge traffic felt too much; today, Fraiche is serving a rack of lamb that's simply superlative. "Most restaurants with panoramic views rely on their wrap-around windows, but Fraiche takes Gold for flawless execution and well-rounded flavours." Silver goes to West Van's La Régalade for generous portions of unfussy French comfort food. Gusto di Quattro nabs Bronze for its smartly prepared pastas (go for Spaghetti Quattro). Honourable Mentions: classic cuisine comes out of The Observatory, and in-the-know North Shore types favour the unpretentious Dundarave Fish Market.



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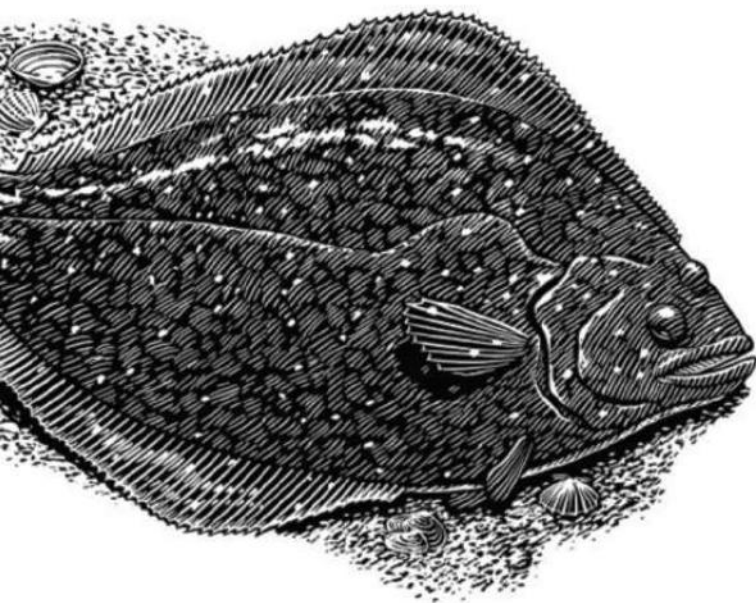
82 VANMAG OCTOBER 2010

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INGREDIENT of the YEAR

HALIBUT



WITH TWO EYES lolling on top of its head and mottled skin the colour of rotten lettuce, the Ingredient of the Year is hardly the most attractive specimen to emerge from our coastal waters. But it certainly is popular. From mid March to mid December, *Hippoglossus stenolepis* (or Pacific halibut, the largest of all flatfish—it can grow to up to 10 feet in length and weigh up to 600 pounds) is harvested off the shores of California, northward to the Bering Sea, and west into Russian and Japanese waters. It has a long history of successful management—protected by a quota system and tightly monitored (virtually all commercial boats are equipped with cameras), Canada's Pacific commercial halibut fishery is often used as a model of successful fisheries management and industry co-operation. Which means our chefs, especially those wedded to sustainable products, can have some fun.

Halibut's dense, firm flesh pleases as much for its mild, clean taste as for its ability to marry with many flavours. Oft abused in a deep-fryer, it's extraordinarily versatile in the right chef's hands. Bake it, broil it, pan-fry it, braise it, pickle it—there are few cooking methods and ingredients that halibut can't carry.

At Jean-Georges's Market, our judges noted, "it took a New Yorker to show off how good our halibut can be: precisely cooked to deliver moist but still flaky flesh, exquisitely complemented by the subtle soy and yuzu citrus and bonito broth, perked up with a tease of green chili." At Tofino's The Pointe at the Wickanninish Inn, our judges loved the halibut "bourguignon" with red wine jus and housemade bacon with mushrooms, spinach, and confit potato—riotously rich accompaniments for the fish. Both dishes are brilliant examples of how excellence and green-mindfulness in cooking need not be mutually exclusive.—Rebecca Philps

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BEST WHISTLER

★ **Araxi**

4222 Village Sq., Whistler
604-932-4540
Araxi.com

Bearfoot Bistro

4121 Village Green, Whistler
604-932-3433
Bearfootbistro.com

Hy's Steakhouse

14-4308 Main St., Whistler
604-905-5555
Hyssteakhouse.com

Fifty Two 80 Bistro

4591 Blackcomb Way, Whistler
604-935-3400
Fourseasons.com

Trattoria di Umberto

4417 Sundial Pl., Whistler
604-932-5858
Hotelvilladelia.com

At Araxi, James Walt tucks just-plucked taters alongside superb Pemberton beef, transmuting local ingredients into Gold. Bearfoot Bistro (Silver) delivers steak as well as sizzle thanks to top toque Melissa Craig's elegant, uncompromising cooking. The judges Bronzed Hy's for persistence of vision: "After a day hurtling down Whistler-Blackcomb," one wrote, "sometimes you just want meat." Honourable Mentions: Scott Thomas Dolbee of the Fifty Two 80 Bistro has made the shift up from California seamlessly; Menghi redoubt Trattoria di Umberto hits all the Tuscan comfort notes.

BEST VICTORIA

★ **Zambri's**

110-911 Yates St.
250-360-1171
Zambri.ca

Brasserie L'École

1715 Government St.
250-475-6260
Lecole.ca

Cafe Brio

944 Fort St.
250-383-0009
Cafe-brio.com

Stage Small Plates Wine Bar

1307 Gladstone Ave.
250-388-4222
Stagewinebar.com

Lucy's in the Square

1296 Gladstone Ave.
778-430-5829
Lucysinthesquare.com

Marry global flavours with local ingredients and you'll come out a winner, according to our judges. "A daily changing menu is not easy," said one, "but Zambri's [Gold] rises to the occasion." Silver to Brasserie L'École, where chef Sean Brennan crafts hearty French-inspired fare. Cafe Brio takes

home Bronze for its family meal concept: six chef-chosen dishes for the table, like "the astonishing lomo-wrapped stuffed rabbit saddle." George and Linda Szasz have a cozy neighbourhood hangout at Stage (Honourable Mention), and Lucy's in the Square (Honourable Mention) is "new-style comfort food at comfortable prices."

BEST VANCOUVER ISLAND

★ **Sooke Harbour House**

1528 Whiffen Spit, Sooke
250-642-3421
Sookeharbourhouse.com

Amusé Bistro

1753 Shawnigan Mill Bay Rd.
Shawnigan Lake
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www.bardonthebeach.org



Jennifer Lines & John Murphy in *Much Ado About Nothing*

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The Pointe at the Wickaninnish Inn
500 Osprey Lane, Tofino
250-725-3100
Wickinn.com

The Edge
6686 Sooke Rd., Sooke
778-425-3343
Edgerestaurant.ca

Sobo
311 Neill St., Tofino
250-725-2341
Sobo.ca

Despite a change in chef, Sooke Harbour House (Gold) "still delivers the fine local dining experience it pioneered long before the 100-Mile Diet." Cowichan Valley gem Amusé won Silver for its menu "built from neighbouring farms, forests, and waters." In a soaring room, diners at The Pointe at the Wickaninnish Inn (Bronze) enjoy expertly prepared and plated meals. Honourable Mentions to The Edge (Sooke

RESORT DINING

★ **The Pointe at the Wickaninnish Inn**
500 Osprey Lane,
Chesterman Beach, Tofino
250-725-3100
Wickinn.com

TRAVEL AND LEISURE

BY Chris Johns

THERE'S NO BETTER place to ride out a storm than seated at a candlelit table in **The Pointe at the Wickaninnish Inn** (Gold) while the waves batter the beach outside and eagles skim past the picture windows. Chefs John Waller and Nicholas Nutting have fashioned a menu that is beautifully suited to the room: elegant, comforting, and very much of this place. Duck breast is smoked and glazed with chestnut honey, tender spaetzle finds harmony with sweet squash and mellow roasted garlic, while the simple boiled Dungeness crab is a national treasure. **Sooke Harbour House** (1528 Whiffen Spit, Sooke, 250-642-3421. sookeharbourhouse.com), Sinclair and Frédérique Philip's jewel box

of an inn has led B.C. in local, sustainable, organic food since the 100-Mile Diet meant a long drive to A&W. Thirty years on, they just keep improving. The vast wine list is a living history of our province's viticulture.

Chic **Fetch at Black Rock Oceanfront Resort** (596 Marine Dr., Ucluelet, 877-762-5011. blackrockresort.com) looks like something you might find in Yaletown, but the view of the rolling Pacific is decidedly Vancouver Island. Chef Andrew Springett's fresh take on local cuisine is inspired. Honourable Mentions to **Wild Apple at Man-teo Resort** (3762 Lakeshore Rd., Kelowna. 800-445-5255. wildapplerestaurant.com) and **Sonora Resort** (Sonora Island, 888-576-6672. sonoraresort.com).



BEST VANCOUVER ISLAND CONT'D

Harbour ex Edward Tuson gets "stunning, tasty, and just a little messy") and sophisticated, unpretentious Sobo in Tofino.

BEST OKANAGAN

★ **Waterfront Restaurant & Wine Bar**
104-1180 Sunset Dr., Kelowna
250-979-1222
Waterfrontwines.com

Bouchons Bistro
105-1180 Sunset Dr., Kelowna
250-763-6595
Bouchonsbistro.com

Cabana Grille
3799 Lakeshore Rd., Kelowna
250-763-1955
Cabanagrille.com

RauDZ Regional Table
1560 Water St., Kelowna
250-868-8805
Raudz.com

Top honours to Waterfront for sending miraculously layered dishes from its tiny kitchen. Bouchons takes Silver for elegant French bistro classics. Cabana Grille (Bronze) "is doing everything right" with topnotch ingredients, careful preparation, and a home-cooked approach; our judges loved (now departed) chef Ned Bell's Okanagan apples dipped in hot cheese fondue. Honourable Mentions to RauDZ Regional Table for "great rockfish and chips, made deep-fryer-free, and a modern tuna casserole. Chef Rod Butters made a smart shift from formal to casual dining, without dumbing down the clever comfort food."

BEST LAST COURSE

★ **CinCin**
1154 Robson St.
604-688-7338
Cincin.net

Thomas Haas
Chocolates & Patisserie
128-998 Harbourside Dr.
North Vancouver
604-924-1847
Thomashaas.com

West
2881 Granville St.
604-738-8938
Westrestaurant.com

Chambar
562 Beatty St.
604-879-7119
Chambar.com

Lumière
2551 W. Broadway
604-739-8185
Lumiere.ca

This category was a duel between Thomas Haas, who recently opened a second location in Kitsilano, just down the block from Lumière, and Thierry Busset, the CinCin patissière who will soon open his own chocolate and pastry

shop on Alberni Street. The "irresistible crispy chocolate raspberry" from Haas (Silver) "is the stuff that a dessert lover's dreams are made of," said one judge. But Gold went to Busset, whose "skills shine in the simplest of dishes: ethereal coffee macarons, tiramisu like no other, brilliant sorbetto and gelatos."

BEST WINERY / VINEYARD DINING

★ **The Terrace at Mission Hill**
1730 Mission Hill Rd.
West Kelowna
250-768-6467
Missionhillwinery.com

Old Vines Restaurant at Quails' Gate
3303 Boucherie Rd., Kelowna
250-769-2500
Quailsgate.com

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Domainedechaberton.com

**Cellar Door Bistro at
Sumac Ridge**
17403 Hwy. 97
Summerland
250-494-0451
Sumacridge.com

**Vineyard Terrace at
CedarCreek**
5445 Lakeshore Rd.
Kelowna
250-764-8866
Cedarcreek.bc.ca

Vineyard dining can be hit and miss, but Gold winner Mission Hill—even with Michael Allemeier no longer overseeing the kitchen—offers the most dependable, fully realized winery table in the Okanagan. Granted, variable weather can diminish enjoyment of the Terrace (why not a season-

less indoor dining room as well, and, while we're at it, a kitchen on the same level?), but impressive attention to detail and extensive use of local ingredients by chef Matthew Batey make this the spot in wine country. The Old Vines Restaurant at Quails' Gate (Silver) also caught our judges' attention, thanks to "a lovely selection of wine-bar snacks and an ambitious—perhaps even overly ambitious—full menu." The restaurant's superb setting is "quintessentially Okanagan," said one judge, and "makes this one of very few solid picks in wine country." Domaine de Chaberton's Bacchus (Bronze) brings Okanagan French cooking to the Lower Mainland. Honourable Mentions went to Summerland's Cellar Door Bistro at Sumac Ridge ("Executive chef Roger Planiden's seasonal plates are a delight") and to Vineyard Terrace at CedarCreek in Kelowna with its lovely views over Okanagan Lake. **VM**



JUDGES

Joie Alvaro Kent is a freelance food writer whose work regularly appears in *Vancouver* magazine, the *Eating & Drinking Guide*, and *Montecristo* magazine. She has written for *EAT* magazine and *Best Places Vancouver* and will be serving as a judge for the 2011 Chinese Restaurant Awards.

Murray Bancroft is a regular contributor to *Western Living* magazine and also works as a research chef and food stylist.

Christina Burridge is the drink editor for *Vancouver* magazine and executive director of the B.C. Seafood Alliance.

Sid Cross, the cofounder of The Chefs' Table Society of BC, keeps a busy schedule speaking, writing, and judging many food and wine events.

Bill Jones is a chef, an author of nine cookbooks, and a food consultant based in the Cowichan Valley.

Dj Kearney is a sommelier instructor for the International Sommelier Guild and a chef and a wine writer for *Wine Access* magazine.

Qubic Lam is a freelance writer and a wine columnist for *Sing Tao Daily* and *Evergreen News*. He is also a consulting editor and columnist for *Wine Trend* magazine in China.

Deana Lancaster is the food and wine editor for the *North Shore News* and *Look* magazine, and a contributor to *Sunset* magazine.

Lee Man is a freelance food writer; his work has appeared in *Vancouver* magazine, *EAT* magazine, the *Vancouver* edition of *Time Out*, and *Best Places Vancouver*. He's also a judge the Chinese Restaurant Awards.

Brendon Mathews is a freelance food writer with expertise in Chinese cuisine.

Barbara-jo McIntosh is an author, a former restaurateur, and the owner of the bookstore Barbara-Jo's Books to Cooks.

Jason McRobbie promotes regional roots and global flavours as a freelance writer and videographer.

Andrew Morrison is the editor of the food-forward Scout website, food columnist for the *Westender* newspaper, and a frequent contributor to *Vancouver* magazine.

Tim Pawsey writes on food and wine for the *Vancouver Courier*, *North Shore News*, and *Where Vancouver*, and co-edits Zagat's *Best of Vancouver*.

Charlene Rooke is the former editor of *Western Living* magazine and the current editor of luxury travel magazines for Mercedes-Benz Canada, Fairmont Hotels and Resorts, and Bombardier Business Aircraft.

JUDGES CONT'D ON PAGE 99

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David Scholefield is the chief judge for *Vancouver* magazine's International Wine Competition.

Shelora Sheldan is the Victoria city editor and writer for *Western Living* magazine, and a contributing editor to *Northwest Palate*; her work also appears in the *Eating & Drinking Guide*, *Best Places Vancouver*, and various in-flight magazines.

Mia Stainsby is the indefatigable restaurant critic and food writer for the *Vancouver Sun*.

Stephen Wong is a food and wine writer and consultant, author of four cookbooks, host of food events at Granville Island, and founding chair of the Chinese Restaurant Awards.

Methodology Judges were divided into specialized teams. Anyone with a perceived conflict of interest in a particular category was excluded from judging in that category. We thank them all for their time and extraordinary dedication.

Partial Proceeds from the 21st annual Restaurant Awards, held on May 18 at the Sheraton Wall Centre, were donated to Les Dames d'Escoffier (Vancouver Chapter) for their Scholarship Awards to support the advancement of women in hospitality

and culinary fields. Scholarships are offered to women of all ages who are keen to begin basic training in these areas and to women already skilled in these fields who seek to refine their expertise.

Accounting services for tabulating the results provided by:

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PRICEWATERHOUSECOOPERS

THANKS TO OUR SPECIAL AWARD PANELISTS

Design of the Year Bruce Haden, Gregory Henriquez, Charlene Rooke
Green Award Herb Barbolet, John Bishop, André LaRivière

Bartender of the Year Mark Brand, Nick Devine, Neal McLennan, Josh Pape, David Wolowidnyk

Producer/Supplier of the Year and **Ingredient of the Year** The Chefs' Table Society of British Columbia

Best Resort Dining Chris Johns, Neal McLennan, Joanne Sasvari, Amy Rosen



VANCOUVER PLAYHOUSE WINE FESTIVAL WINNERS

METRO VANCOUVER Platinum
Blue Water Cafe + Raw Bar
Salt Tasting Room West

Gold
C Restaurant
CinCin
Cioppino's
Mediterranean Grill & Enoteca

Silver
Au Petit Chavignol
Le Crocodile
Cru

Lift Bar Grill View
The Observatory
Provence Marinaside
Rangoli
The Salmon House
Seymour Golf and Country Club
Vij's
Wine Room at Joey
Bentall One
Zest Restaurant

Bronze
Aqua Riva
Diva at the Met
Gudrun
Hart House
Restaurant
Pearl on the Rock
Shuraku
Yew Restaurant & Bar

Honourable Mention
Bistrot Bistro
Bravo Restaurant & Lounge (Chilliwack)
Bridges
Goldfish Pacific
Kitchen
Gramercy Grill
La Terrazza
Ric's Grill
(Chilliwack)

WHISTLER Silver
Araxi Restaurant + Bar

Honourable Mention
Ric's Grill
The Wine Room
(Fairmont Chateau Whistler)

VANCOUVER ISLAND & GULF ISLANDS Silver
The Pacific
Restaurant (Victoria)

Bronze
The Landing West
Coast Grill
(Nanose Bay)
Nautical Nellies
Restaurant (Victoria)
The Restaurant at
Painted Boat
(Madeira Park)
SoBo (Tofino)
Veneto (Victoria)

Honourable Mention
Eat@galiano
(Galiano)
Hastings House
(Salt Spring)
The Marina
Restaurant (Victoria)
Stage Wine Bar
(Victoria)

INTERIOR Silver
Cobblestone Restaurant at the Naramata
Heritage Inn
(Naramata)

Bronze
All Seasons Café
(Nelson)
La Bussola (Kelowna)

Honourable Mention
Emerald Lake
Lodge (Field)
Sal's Prime Steakhouse (Kelowna)

Whitetooth Mountain
Bistro (Golden)

ALBERTA Gold
Divino Wine & Cheese
Bistro (Calgary)
Taste (Calgary)

Silver
River Café (Calgary)
Vin Room (Calgary)

Bronze
The Ranche (Calgary)

Honourable Mention
Buffalo Mountain
Lodge (Banff)
Cilantro (Calgary)
Deer Lodge
(Lake Louise)
Ric's Grill (Calgary)
Velvet (Calgary)

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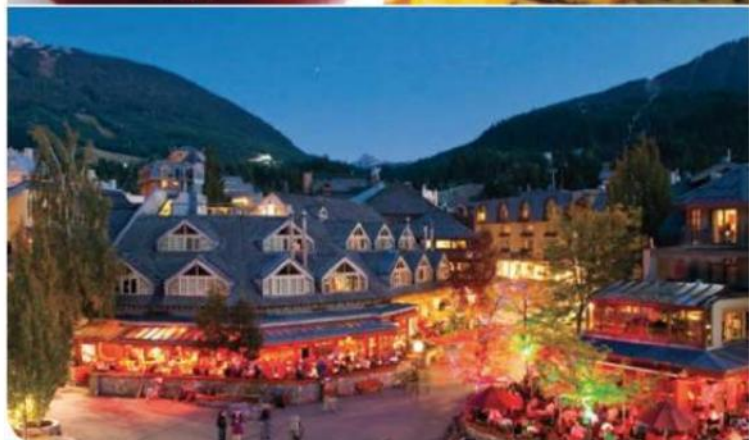


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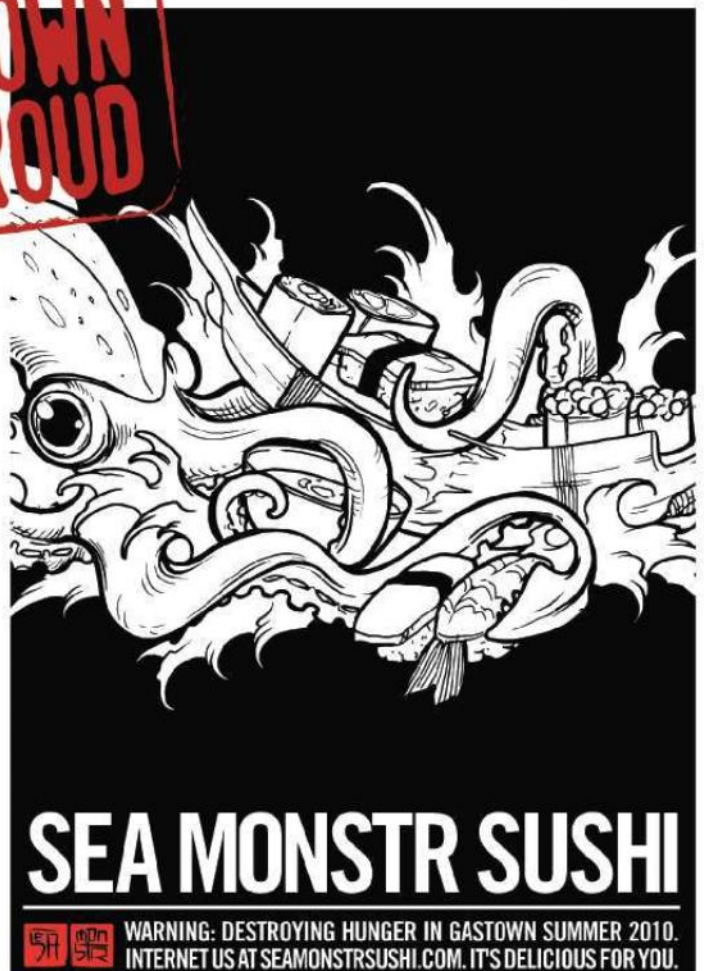
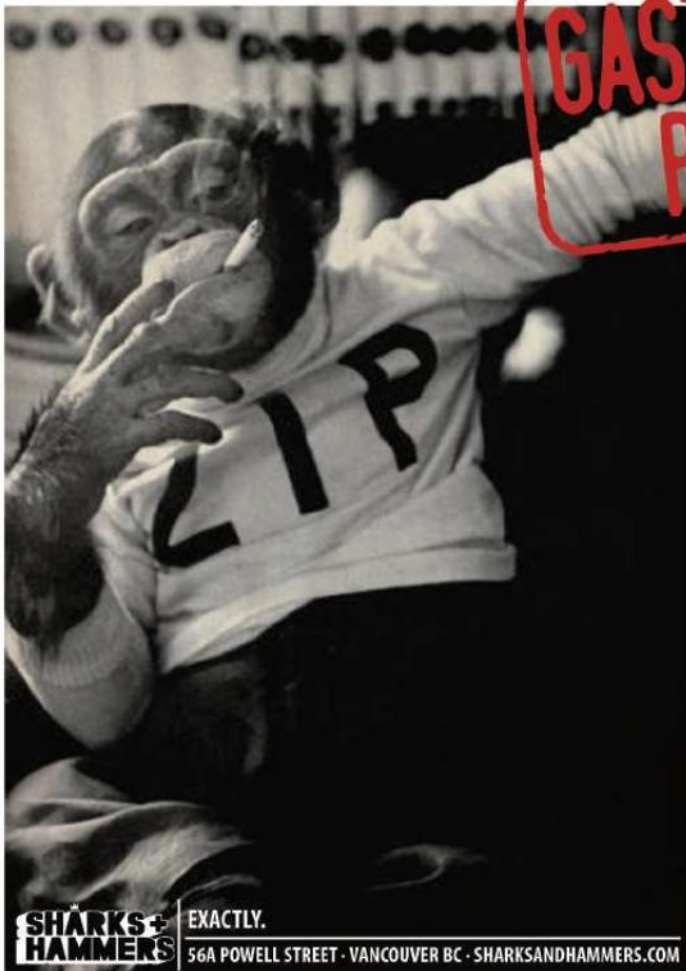
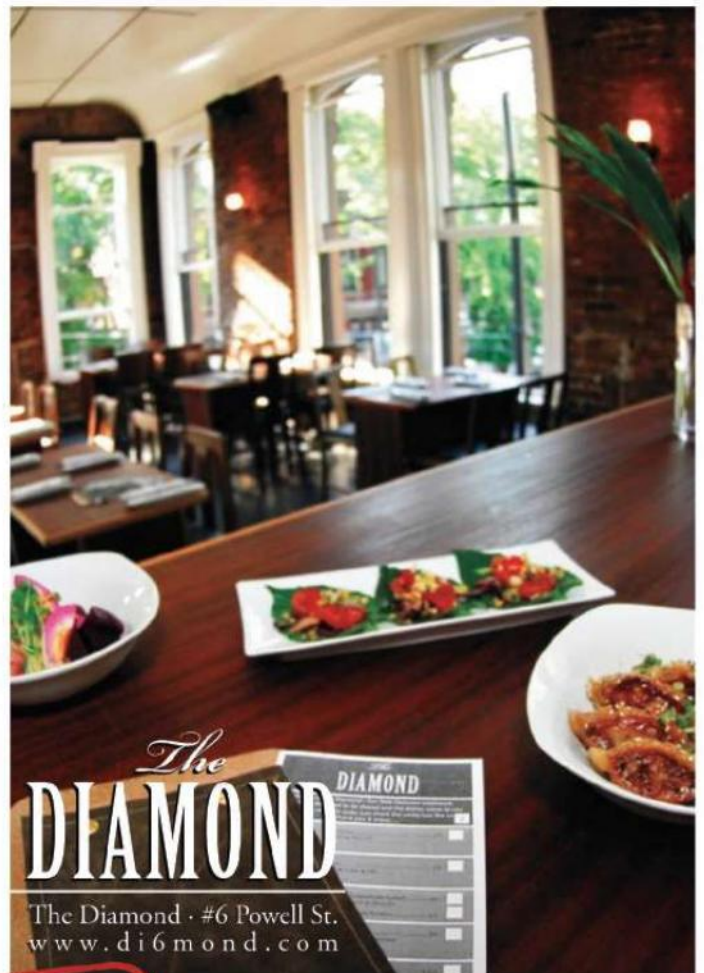
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BIG BIRD

WHEN IT CAME TIME for the developers of the Olympic Village to consider the public art that City Hall required of them, they simply cut a cheque and had the city take charge. Nine thousand hours of labour and \$600,000 later, Myfanwy MacLeod's installation dominates the village plaza, serving as the focal point for a series of buildings that will soon house 16,000 residents. Standing 15 feet tall, *The Birds* references the invasion of North America by sparrows introduced in 1852 by nostalgic Englishmen. "They're beautiful," says MacLeod of the interlopers, "but also frightening." Now that these eight densely zoned city blocks have opened for business, another invasive species has appeared on the manicured shore of Southeast False Creek: us.—Michael Harris



Lucas Finlay





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